

WEST BEND

Automatic Bread & Dough Maker

L5005-L5345 (41085Z,41185Z)

To prevent personal injury or property damage, read and follow the instructions and/or warnings in this care use instructional manual.

IMPORTANT SAFEGUARDS

When using electrical appliances, basic safety precautions should always be followed to reduce the risk of fire, property damage, electrical shock and/or personal injury, including the following:

- Read all instructions before using.
- Do not touch hot surfaces. Use handles or knobs. Always use potholders or oven mitts to handle hot bread pan or hot bread.
- Do not put hand inside oven chamber after bread pan is removed. Heating unit will still be hot.
- To protect against electric shock, do not place cord, plug or appliance in water or other liquid.
- Close supervision is necessary when any appliance is used by or near children.
- Unplug from outlet when not in use and before cleaning. Allow to cool before putting on or taking off parts and before cleaning appliance.
- Avoid contacting moving parts.
- Do not operate appliance with a damaged cord or plug or after the appliance malfunctions or has been damaged in any manner.
- The use of accessory attachments not recommended by The West Bend Company may result in fire, electrical shock or personal injury.
- Do not use outdoors.
- Do not let cord hang over edge of table, counter or surface area, or touch hot surfaces.
- Do not place appliance on or near a hot gas or electrical burner, or in a heated oven.
- Do not use appliance for other than intended use.
- To disconnect power, press stop button to turn control off, then remove plug from wall outlet. Never pull on the cord.
- Extreme caution must be used when moving appliance during operation.

SAVE THESE INSTRUCTIONS

Your bread maker needs no special care other than cleaning. See warranty section in this booklet for service details. Do not attempt to repair it yourself. For household use only.

An off odor from motor may be noted with first use, which is normal and will disappear with use.

ELECTRIC CORD STATEMENT

CAUTION: Your bread maker has a short cord as a safety precaution to prevent personal injury or property damage resulting from pulling, tripping or becoming entangled with the cord. Do not allow children to be near or use this bread maker without close adult supervision. If you must use a longer cord set or an extension cord when using the bread maker, the cord must be arranged so it will not drape or hang over the edge of a counter-top, tabletop or surface area where it can be pulled on by children or tripped over. To prevent electrical shock, personal injury or fire, the electrical rating of the extension cord you use must be the same or more than the wattage of the bread maker (wattage is stamped on backside of bread maker).

IMPORTANT SAFETY INSTRUCTIONS

This appliance has a polarized plug (one blade is wider than the other). As a safety feature, this plug will fit in a polarized outlet only one way. If the plug does not fit fully in the outlet, reverse the plug. If it still does not fit, contact a qualified electrician. Never use with an extension cord unless plug can be fully inserted. Do not attempt to defeat this safety feature.

Your West Bend® Automatic Bread & Dough Maker was designed for use with 120 volt, 60 hz electrical service **ONLY**. Use of your bread and dough maker with a converter or transformer will destroy the electronic control and will void your warranty.

IMPORTANT INFORMATION ON PROTECTING ELECTRONIC CONTROL

To protect bread maker's electronic control against possible damage caused by surges in electrical power line, we recommend using a surge protector device, available in the electronic department of most discount/hardware stores. Simply plug surge protector into the electrical outlet, then plug bread maker cord into receptacle of surge protector.

HELPFUL HINTS FOR SUCCESSFUL BREAD BAKING

To ensure great baking results in your West Bend Bread and Dough Maker, please take a few minutes to review the following tips and read the basic instructions in the front section of this book. **Please pay close attention on how to measure ingredients, as this is the most important step in bread machine baking and the difference between success and failure.**

IMPORTANT TIPS TO KEEP IN MIND WHEN MAKING BREAD ARE:

- Make sure knead bar is in pan before adding ingredients. Simply match hole in bar with shape of shaft and slide on. You may need to twist bar slightly to slide all the way down on shaft.
- Always use fresh ingredients.
- **Measure ingredients accurately using correct measuring cups and spoons:**



USE see-through glass or plastic measuring cups with graduated markings for liquids. Measure liquids at eye level for accuracy.



USE set of solid, nesting type measuring cups for dry ingredients. **ALWAYS SPOON** DRY INGREDIENTS, especially bread flour, into measuring cups, then level with a knife.



DO NOT SCOOP measuring cups into flour as this will cause dough to be too dry and result in short loaves.



USE set of graduated measuring spoons for smaller quantities of ingredients, measuring level, not rounded or heaping.

- Add ingredients to pan in this order: 1) all liquid ingredients first including butter or margarine, 2) all dry ingredients, **EXCEPT YEAST**, putting salt in one corner of pan to keep away from yeast. 3) level dry ingredients in pan, 4) make a slight well in center and add yeast.
- Lock pan securely in machine. Simply hold pan with **FRONT** side facing you and angle back edge of pan into oval shaped holder to lock hooks into notches. Then push front of pan down to lock in place.
- Make **bread** and **crust color** and **loaf size** selections **first**, then turn machine on.
- Feel free to check dough during knead cycle for any minor adjustment that may be needed. After 8-10 minutes of kneading, open cover to look at and touch dough. (Opening cover at this time does not affect performance). Dough should be in a ball between knead bars and feel a bit sticky. This is perfect and needs no adjustment. If dough is very sticky and clinging to sides or in one corner of pan, it is too wet and needs flour. Add 1 tablespoon flour at a time until dough forms into a soft ball. If dough is too dry and separates into 2 balls on knead bars, add lukewarm water, ½ tablespoon to 1 tablespoon at a time until dough becomes soft and elastic and a bit sticky to the touch. When making any adjustment, always allow flour or water to be blended into dough thoroughly, about 1 minute, before making any further adjustments.

“QUICK START” STEPS FOR MAKING FIRST LOAF OF BREAD

You are probably very anxious to start using your new bread maker without having the time to read this book from cover to cover. Follow these “Quick Start” steps for making that first loaf of bread, whether using the mix included with your bread maker or one of the recipes in this book. And while you are enjoying that first slice of freshly baked bread, sit back and read the book to ensure successful baking results each and every time. It contains very important information on the proper use of your bread maker.

“QUICK START” STEPS FOR USING BREAD MIX INCLUDED WITH BREAD MAKER

Unlock pan from machine by lifting up on front edge. Remove pan. Wash pan and knead bars as recommended in “CLEAN BEFORE USING” section. Make sure knead bars are positioned correctly on shafts in bottom of pan. See Diagram 8 on page 10.

1. Measure 1¼ cups (10 ounces) lukewarm water in glass or plastic see-through measuring cup. Make sure water level is exactly at the 1¼ cup marking, at “**EYE LEVEL**”. Pour water into bread pan.
2. Open bag of dry ingredients and pour into pan on top of water. Level ingredients with knife, pushing some into corners of pan.
3. Make a well in center of dry ingredients; add yeast from packet included with mix.
4. Lock pan into bread maker with **FRONT** side facing you. See Diagram 10 on page 11. Close door. Plug bread maker into electrical outlet.
5. The bread maker is already preprogrammed for making the bread mix. After the machine is plugged in, indicator arrows will point to the **basic/specialty** bread setting, **medium** crust color and **1½ lb.** loaf size. The process time of 3:30 (3 hours, 30 minutes) will appear in display as this is the time needed to make the bread mix. Press **start/stop** button to turn machine on. Red on light will glow, colon between hours and minutes will flash and time will count down in minutes so you always know how much time remains until bread is done.

As machine advances, an alert will sound during the knead cycle as a reminder to add any ingredients called for in a recipe. Ignore this alert when using the bread mix included with your machine as no additional ingredients need to be added.

When done, 0:00 will appear in display and audible alert will sound. Turn bread maker off by holding **start/stop** button down until red **ON** light goes out, about 4 seconds. Open door. Using hot pads or oven mitts, carefully lift front edge of bread pan up to unlock then lift pan out of machine. Shake bread out of pan. Cool on rack 15 to 30 minutes before slicing.

See “Clean After Each Use” section in this book for cleaning pan and knead bar.

“QUICK START” STEPS FOR MAKING A RECIPE IN THIS BOOK

Choose one of the many bread recipes included in this book and follow the basic steps that follow. Either a 1½ or 2 pound loaf of bread can be made depending on the size loaf desired.

Unlock pan from machine by lifting up along front edge. Remove pan. Wash pan and knead bar as recommended in “Clean Before Using” section in this book.

1. Read “MEASURING INGREDIENTS ACCURATELY” section in this booklet, as this is **VERY IMPORTANT**.
2. Add all liquid ingredients to pan first then butter or margarine followed by the dry ingredients, except the yeast. Level dry ingredients pushing some into the corners of pan. Make a well in center of dry ingredients and add the recommended amount of yeast for the type being used and loaf size.
3. Lock pan into bread maker with **FRONT** side facing you. See Diagram 10. Close door. Plug bread maker into electrical outlet.
4. Press bread select button until arrow points to recommended bread setting given in recipe. Next, press crust color button until arrow points to desired crust color: **LIGHT**, **MEDIUM** or **DARK**. The press loaf size button until arrow points to the size loaf being prepared, 1½ lb. or 2 lb. The process time will appear in display for the program selected. Press **start/stop** button to turn machine on. Red on light will glow, colon between hours and minutes will flash and time will count down in minutes so you always know how much time remains until bread is done.

As machine advances, an alert will sound during the knead cycle as a reminder to add any ingredients called for in a recipe. If no additional ingredient(s) need to be added, simply ignore this alert.

When done, 0:00 will appear in display and audible alert will sound. Turn bread maker off by holding **start/stop** button down until red **ON** light goes out, about 4 seconds. Open door. Using hot pads or oven mitts carefully lift front edge of pan up to unlock, then lift pan out of machine. Shake bread out of pan. Cool on rack 15 to 30 minutes before slicing.

See “Clean After Each Use” section in this book for cleaning pan and knead bar.

OTHER TIPS TO KEEP IN MIND WHEN USING YOUR BREAD MAKER

- 1. DO NOT REMOVE** the bread pan or touch any moving parts when bread maker is in operation. If you need to stop the bread maker during operation, hold the **start/stop** button down for 4 seconds or until the red **ON** light goes out.
- 2 BE SURE** to allow adequate ventilation around the bread maker when it is in operation. Keep it out of drafts and direct sunlight and at least 4 inches away from walls, cabinets and other appliances, especially heating and cooling appliances which can interfere with the internal bread maker temperatures and affect the loaf of bread being prepared.
- 3. DO NOT IMMERSE** base of bread pan in water or other liquid as this can damage the bearings on the bottom of the pan that turns the knead bars. See “Clean After Each Use” section for further details.
- 4. ALWAYS** place bread maker on a **DRY, STABLE, heatproof** countertop or table during use. Since the bread maker contains a motor, some vibration occurs during the knead cycle.
- 5. AVOID** touching bread maker during the bake cycle as exterior surfaces become hot. **ALWAYS** use potholders when removing and handling the bread pan after baking.
- 6. FOLLOW** instructions as given for best results. **THE MOST IMPORTANT STEP IN BREAD MAKING IS TO MEASURE INGREDIENTS ACCURATELY.** See “MEASURING INGREDIENTS ACCURATELY” section in this booklet.
- 7. DO NOT EXCEED** the ingredient capacity of the bread maker. See “Know Your Ingredients” section in this booklet. Use only fresh ingredients.
- 8. ALWAYS ADD INGREDIENTS** in the order listed in the recipes. Add liquid ingredients to the bread pan first, the butter or margarine next, followed by the dry ingredients and finally the yeast in the very center. Before adding the yeast, **ALWAYS** tap the pan to settle the dry ingredients, then level off the ingredients, pushing into the corners to prevent liquid from seeping up. Then add the yeast to the very center of the pan, making a slight well in the center of the dry ingredients. This sequence is very important, especially when using the delay start timer of your bread maker to prevent over fermentation of the yeast.
- 9. IN THE EVENT OF A POWER OUTAGE,** the bread maker will turn off and automatically resume where it left off in the cycle if power is restored within 5 to 10 seconds. If power is not restored in 5 to 10 seconds, the bread maker will remain off when power is restored. If this occurs, you will need to remove the contents from the bread pan and start over using fresh ingredients. The red **ON** light will remain off and the display will reset to the default setting; basic/specialty, medium crust, 1½ lb. loaf, with 3:30 in display.
- 10. DO NOT COVER** bread maker with anything during operation as this can cause malfunction.
- 11. DO NOT TOUCH** control panel buttons after bread maker has been turned **ON** as this will interrupt the cycle. Turn bread maker **OFF** after completion of cycle.
- 12. DO NOT LEAVE** bread maker plugged into electrical outlet when not in use to prevent it from being accidentally turned **ON**.

KNOW YOUR INGREDIENTS

Although bread making seems very basic, it is a science and the proportions of ingredients are critical. Read the following information to better understand the importance each ingredient plays in the bread making process. Also, always make sure your ingredients are fresh.

- **FLOUR** is the main ingredient in making bread. It provides structure and food for the yeast. Several different types of flour can be used in your bread maker, but **DO NOT USE**, cake flour or self-rising flour, as poor results will be obtained.
- **BREAD FLOUR** if available, is the preferred flour to use in your bread maker as it contains more gluten-forming proteins than all-purpose flour and will provide tall, well-formed loaves with good structure. Several different brands of bread flour may be available for use in your bread maker.
- **ALL-PURPOSE FLOUR** may also be used in your bread maker if bread flour is not available. Slightly shorter loaves of bread may be obtained when using all-purpose flour. Even though all-purpose flour may be presifted, you may wish to sift it yourself before measuring for best results.

- **WHOLE-WHEAT FLOUR** can be used in your bread maker at the **whole-wheat** setting. This flour contains the entire wheat kernel, including the bran and germ; therefore, breads made with 100% or a high percentage of **whole-wheat** flour will be lower in height and heavier in texture than bread made with bread flour. The whole wheat setting on your machine has a longer knead time to better develop the structure of wheat breads for optimum results.
- **RYE FLOUR** can be used in combination with bread flour in the preparation of rye or pumpernickel bread. But, it cannot be used alone as it does not contain enough protein to develop adequate gluten for structure.

SPECIAL NOTE ON FLOUR

How to make minor adjustments for dough: All flours are affected by growing conditions, milling, storage, humidity and even the manufacturer. While not visibly different, you may need to make some minor adjustments when using different brands of flour as well as compensating for the humidity in your area. Always store flour in an airtight container. Store whole grain flours (whole wheat, rye) in refrigerator to prevent them from becoming rancid.

Measure the amount of flour as directed in each recipe but make any adjustment after the first 8 to 10 minutes of continuous kneading. *Feel free to check the condition of the dough during the knead cycle as this is the only time you can make any minor adjustment.*

- Open cover and touch dough. If it feels a little sticky and there is a slight smear under both knead bars, no adjustment is necessary.
- If dough is very sticky, clinging to the sides of pan or in one corner, and is more like a batter than a dough, add one-tablespoon flour. Allow it to work in before making any further adjustment.
- If dough is dry and the machine seems to be laboring during kneading or the dough is not being kneaded between the two bars, add one-tablespoon lukewarm water at a time. Once again, allow it to work in before making any further adjustments.
- The dough is just right near the end of the kneading cycle when it is soft to the touch, smooth in appearance and just a bit sticky, leaving a slight residue on your fingers-the feel of perfect dough. The bottom of the bread pan will also be clean of any dough residue.
- **DO NOT EXCEED** 4 cups of bread flour for the 2 pound loaf or 3½ cups bread flour for the 1½ pound loaf. Breads containing whole wheat, cereals or oats should not exceed a total of 3½ cups for the 1½ pound loaf or 4½ cups for the 2 pound loaf.

CAUTION: Be careful to avoid knead bars as possible finger pinching could occur

- **SUGAR AND OTHER SWEETENERS** provide food for the yeast, add height and flavor to the bread and give the crust a golden color. Types of sweeteners that can be used include sugar, brown sugar, honey, molasses, maple syrup, corn syrup and fruits, whether dried or fresh. When using a liquid sweetener such as honey or molasses, the total amount of liquid in the recipe will need to be reduced slightly by the same measurement of liquid sweetener used. *A special tip when measuring sticky liquid sweeteners is to coat the measuring spoon with vegetable oil before measuring. This will help the liquid sweeteners slide right out.*

DO NOT USE ARTIFICIAL SWEETENERS as a substitute for sugar and other natural sweeteners as the yeast will not react properly and poor results will be obtained.

- **MILK** enhances flavor and increases the nutritional value of bread. Any type of milk (whole, 2%, 1%, skim, buttermilk or canned evaporated milk) can be used. Refrigerated milk must always be warmed to 75-85° F before adding to bread pan. Warm in a glass measuring cup in microwave or in a small pan on top of the range. **DO NOT HEAT MILK ABOVE 100° F AS THIS COULD AFFECT THE YEAST.**
- **WATER** used in combination with dry milk is a good substitute for regular milk and must be used when using the timer feature as regular milk can spoil when left at room temperature for several hours. Use lukewarm water, about 75-85° F, for best results. **DO NOT USE WATER ABOVE 100° F AS THIS COULD AFFECT THE YEAST.**

Using too much liquid can cause the bread to collapse during the bake cycle. During humid weather, slightly less liquid may be needed, as the flour will absorb moisture from the air. In dry weather, slightly more liquid may be needed as flour can lose moisture. When you experience a severe change in weather, it is best to check the condition of the dough during the knead cycle as noted in the **FLOUR** paragraph for any minor adjustment that may be needed.

Water and milk are mostly interchangeable in recipes. Eliminate dry milk in recipes when substituting milk for water. Check dough during the knead cycle for any minor adjustments. Slightly more milk may be needed when substituting for water.

- **BUTTER, MARGARINE, OTHER FATS and OILS** serve several purposes as they tenderize the bread, add flavor and richness and contribute to the storage life of bread by retaining moisture. An excess of fat, however, can inhibit rising, so accuracy is critical.

Butter, margarine and solid shortening are interchangeable in recipes. You may wish to cut butter and margarine into four (4) pieces for faster blending during the knead cycle. Low-fat or fat-free bread can be made by substituting equal amounts of unsweetened applesauce or plain nonfat yogurt for the amount of fat recommended in the recipe. Watch dough as it kneads for any minor adjustments, which may be necessary.

- **EGGS** add color, richness and leavening to bread. Use large eggs. No premixing is needed. Egg substitutes can be used in place of fresh eggs. One egg equals $\frac{1}{4}$ cup of egg substitute. To reduce cholesterol, you can substitute two (2) egg whites for each large egg in the recipes without affecting the end result. Watch the dough during the knead cycle for any needed adjustments. *A special tip when using eggs is to run them under warm water for about one minute before cracking, as this helps the egg slide out of the shell better.*
- **SALT** has several functions in making bread. It inhibits the yeast growth while strengthening the gluten structure to make the dough more elastic, plus it adds flavor. Use ordinary table salt in your bread maker. Using too little or eliminating the salt will cause the dough to over-rise. Using too much can prevent the dough from rising as high as it should. “Light” salt can be used as a substitute for ordinary table salt, providing it contains both potassium chloride and sodium. Use same amount as recommended for table salt. *When adding salt to pan, add to one corner to keep it away from yeast, especially when using timer as the salt can retard its growth.*
- **YEAST** is a living organism, which, through fermentation, feeds on carbohydrates in flour and sugar to produce carbon dioxide gas, which makes the bread rise. Active dry, fast rising or bread machine yeast can be used in your bread maker. Use only the amount stated in the recipe. Using a little more can cause the dough to over-rise and bake into the top of bread maker. Fast rising yeast and bread machine yeast are virtually the same and interchangeable with one another.

DO NOT USE COMPRESSED CAKE YEAST. Recipes in this book were tested using only active dry, fast rising and bread machine yeast.

Keep yeast stored in the refrigerator. You may find it handy to purchase yeast in glass jars so as to measure the exact amount without having to waste any. If using yeast packed in a $\frac{1}{4}$ -ounce foil envelope, it is best to open a fresh envelope every time you bake. If you save the unused amount from the open envelope, store in a dry, airtight container in the refrigerator. Date the container and use promptly. Do not mix old and new yeast in a recipe. A $\frac{1}{4}$ -ounce foil envelope of yeast contains $2\frac{1}{4}$ teaspoons.

ALWAYS MAKE SURE YEAST IS FRESH AND HAS NOT EXPIRED THE “USE BY “ DATE PRINTED ON THE JAR OR ENVELOPE.

- **VITAL WHEAT GLUTEN** is the gluten protein, which has been rinsed from wheat flour and then dried. Vital gluten will increase the protein content in flour to product a higher loaf of bread with lighter texture. About the only time you may wish to consider adding vital gluten is for 100% whole wheat bread or recipes containing a high percentage of whole wheat or other whole grain flours or cereals. As a guideline, add one (1) teaspoon vital gluten per cup of flour used in the recipe. Check the dough during kneading; you may need to add a little water as the vital gluten absorbs liquid. Vital gluten can be obtained at most health food stores. Do not use gluten flour, as this contains less protein and is less effective.

Or, to increase the protein content, you can use a large egg as a substitute for vital gluten. Just add it to the liquid in the bottom of pan and *reduce the recommended amount of liquid in recipe by two (2) ounces ($\frac{1}{4}$ cup).* Again, check the condition of the dough during the knead cycle.

- **CINNAMON AND GARLIC:** Adding too much cinnamon or garlic can affect the texture and size of the loaf. Cinnamon can break down the structure of the dough, affecting height and texture, and garlic can inhibit the yeast activity. Use only the amount of cinnamon and garlic recommended in the recipe; don’t be generous.

MEASURING INGREDIENTS: THE KEY TO SUCCESSFUL BREAD MAKING

The most important part of bread making is to **MEASURE THE INGREDIENTS PRECISELY AND ACCURATELY.** You may need to adjust your measuring habits, but the rewards for doing so will be great. Follow these very important tips:

- **READ** the recipe first and organize the ingredients in the order in which they are added to the pan. Many bread disasters occur because an ingredient was left out or added twice.

- **DO NOT EXCEED** the ingredient capacity of the bread maker. Use only fresh ingredients.
- **ALWAYS ADD INGREDIENTS** in the order listed: liquid ingredients first, then butter or margarine, dry ingredients next and finally yeast in the very center. Before adding yeast, **ALWAYS** tap the pan to settle dry ingredients into corners of pan to prevent liquid from seeping up. Make a slight well in center of dry ingredients and place the yeast in the well. This sequence is very important, especially when using the **timer** to prevent yeast from getting wet before bread making begins.

1. **ALWAYS** use standard glass or plastic “see-through” liquid measuring cups to measure liquids. Place cup on flat surface and measure at “eye level”, not at an angle. The liquid level line **MUST** be right to the measurement marking, not above or below. A “looks close enough” measurement can spell disaster in bread making.

SPECIAL TIP: Place liquid measuring cup on inside of kitchen cabinet to measure at eye level.

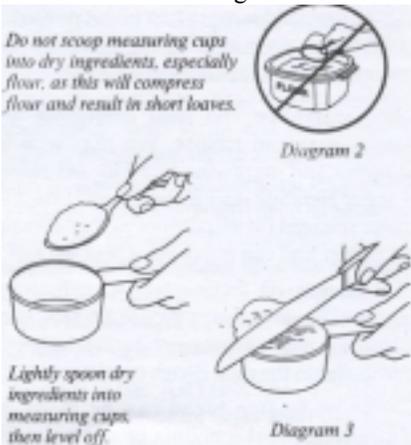


Liquid level must be exact to markings on liquid measuring cups. Too much or too little liquid will affect the height of the loaf.

2. **ALWAYS** use standard dry measuring cups (cups that nest together) to measure dry ingredients, especially flour. Dry measuring cups are those that nest together.

ALWAYS SPOON dry ingredients into the measuring cup, then level with a knife. **DO NOT SCOOP** measuring cups into dry ingredients, especially flour, as it compresses the ingredients into the cup and causes the dough to be dry and result in a short loaf. See Diagrams 2 and 3.

SPECIAL TIP: To lighten flour before measuring, move a spoon through it several times.



Do not scoop measuring cups into dry ingredients, especially flour, as this will compress flour and result in short loaves.

Diagram 2

Lightly spoon dry ingredients into measuring cups, then level off.

Diagram 3

All ingredients measured in measuring spoons must be level, not rounded or heaping.

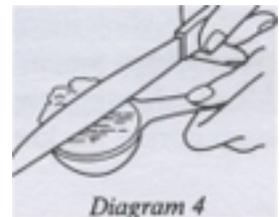


Diagram 4

3. **ALWAYS** use standard measuring spoons for ingredients such as yeast, salt, sugar, dry milk and small amounts of honey, molasses or water. The measurements **MUST BE LEVEL**, not rounded or heaping as a little difference can affect the bread. See Diagram 4. **DO NOT USE TABLEWARE AS MEASURING SPOONS** as these vary in size and will not be accurate.

USING BREAD MIXES IN YOUR BREAD MAKER

Pre-packaged bread mixes can be used in your bread maker. Follow the directions for making a 1½ pound loaf or 2 pound loaf. Use the **basic/specialty** bread setting for most mixes unless preparing a 100% whole wheat or natural grain mix, which would require the **whole wheat** bread setting. Add the recommended amount of liquid to the bread pan first, then flour mixture and finally the yeast. Select desired **crust color, loaf size** and start the bread maker. The **time delay** feature can be used with bread mixes providing no perishable ingredients are used such as milk and eggs, which can spoil when left at room temperature for several hours.

MAKE YOUR OWN MIXES

To save time, money and energy, you can prepare your own mixes and store them in the refrigerator until ready to use. Simply measure all dry ingredients in the recipes **EXCEPT YEAST** into a plastic bag or seal-able container. Label the type of bread and loaf

size. When ready to use, let the flour mixture stand at room temperature 15 minutes. Add recommended liquids, then the dry flour mixture to pan. Level and add yeast to the center. Program and start the bread maker. Use **time delay** if recipe recommends its use.

MEASUREMENT EQUIVALENT CHART				
FLUID				
CUP	=	OUNCE	=	TBSP. = TSP.
1	=	8	=	16 = 48
$\frac{3}{4}$	=	7	=	14 = 42
$\frac{1}{2}$	=	6	=	12 = 36
$\frac{3}{8}$	=	$5\frac{1}{8}$	=	$10\frac{1}{8}$ = 32
$\frac{1}{4}$	=	5	=	10 = 30
$\frac{1}{8}$	=	4	=	8 = 24
$\frac{3}{16}$	=	3	=	6 = 18
$\frac{1}{8}$	=	$2\frac{1}{8}$	=	$5\frac{1}{8}$ = 16
$\frac{1}{16}$	=	2	=	4 = 12
$\frac{1}{32}$	=	1	=	2 = 6
		$\frac{1}{8}$	=	1 = 3
		$\frac{1}{16}$	=	$\frac{1}{2}$ = $1\frac{1}{2}$

ADAPTING YOUR FAVORITE BREAD/DOUGH RECIPES

After you have prepared some of the recipes in this book, you may wish to adapt your own conventional bread recipes. Some experimentation will be required and you will need to check the condition of the dough during the knead cycle for any adjustments needed. Either use one of the recipes in this book that is similar to your recipe as a guide, or use this formula:

For **each** cup of **flour** used in recipe use:

3 ounces liquid, 75-85° F
 $\frac{1}{2}$ tablespoon sweetener
 $\frac{1}{2}$ teaspoon salt
 $\frac{1}{2}$ tablespoon fat (butter/margarine)
 scant $\frac{1}{4}$ teaspoon active dry or
 $\frac{1}{2}$ teaspoon bread machine/fast rise yeast

For Example, based on the formula to the left using 4 cups of flour start with:

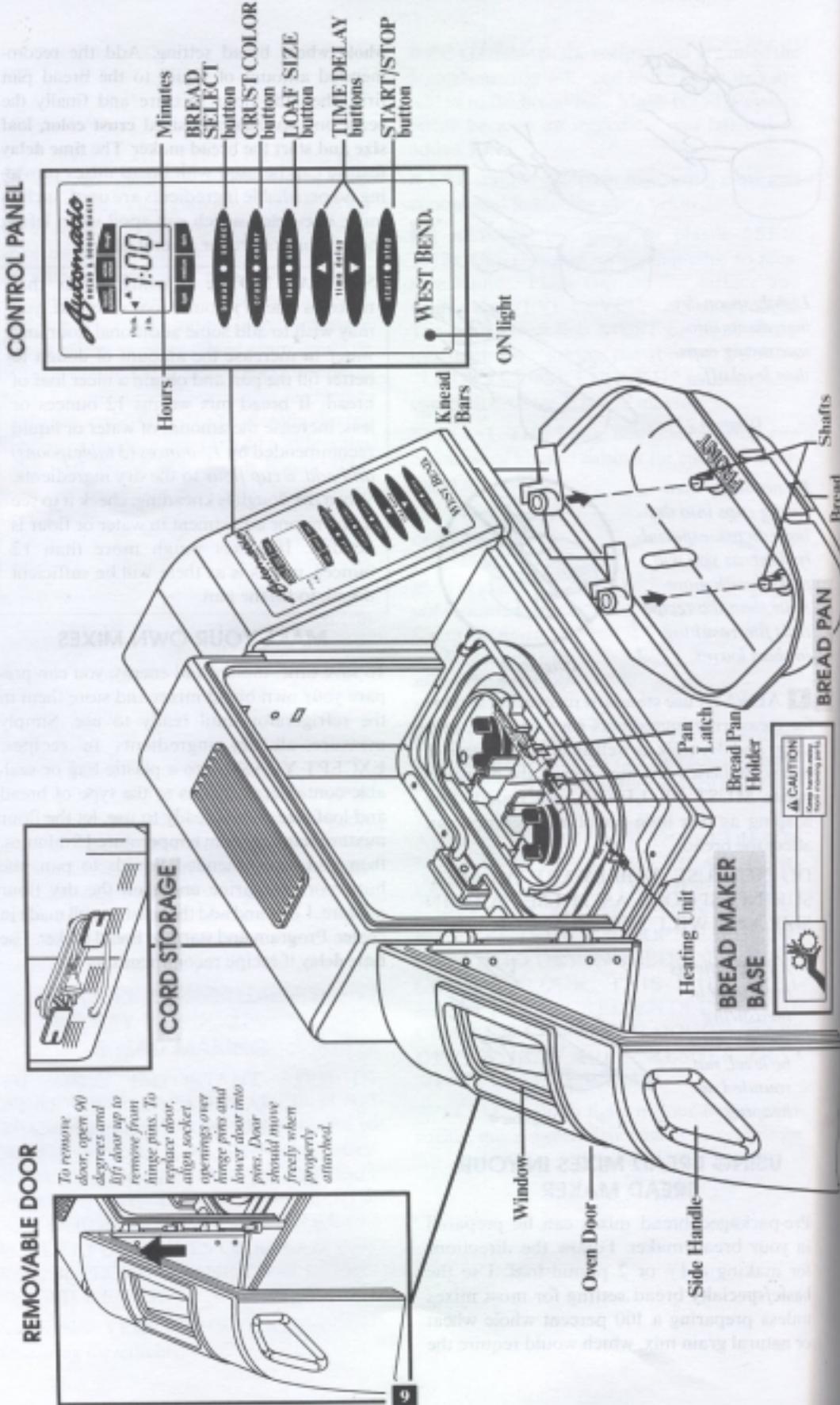
12 ounces liquid, 75-85° F
 2 tablespoons fat
 4 cups of bread flour
 $1\frac{1}{2}$ teaspoons salt
 2 tablespoons sweetener
 2 teaspoons active dry yeast or bread machine/fast rise yeast

Add ingredients to pan in recommended sequence: liquids first, then fat, then all dry ingredients except yeast. Level dry ingredients in pan. Make a slight well and add yeast to well. Program for **basic/specialty** setting, **medium** crust and correct **loaf size** setting. After 8 to 10 minutes of continuous kneading, check the condition of dough. It should be soft, a bit sticky with a slight smear under the knead bars. If too wet and sticky, add one (1) tablespoon of flour at a time until dough gathers into a ball and does not cling to sides of pan. If too dry and motor is laboring, add one (1) tablespoon liquid at a time until the dough becomes more pliable. Do not exceed 4 cups of flour for a 2 lb. loaf; 3 to $3\frac{1}{2}$ cups of flour are needed for a $1\frac{1}{2}$ lb. loaf to evenly fill the pan.

HIGH ALTITUDE ADJUSTMENT

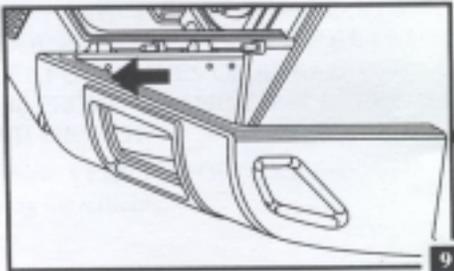
Reduced air pressure at high altitudes causes yeast gases to expand more rapidly and the dough to rise more quickly. The dough can rise so much that when it begins to bake, it will collapse due to overstretching of the gluten structure. To slow the rising of the dough at high altitudes, reduce the amount of yeast by $\frac{1}{4}$ teaspoon at a time until you find the right amount. You can also reduce the amount of liquid by 2 to 3 teaspoons. Some experimentation will be needed when using your bread maker at high altitudes. Make notes on the amount of yeast and liquid used for future reference.

PARTS OF BREAD MAKER Diagram 5



REMOVABLE DOOR

To remove door, open 90 degrees and lift door up to remove from hinge pins. To replace door, align socket openings over hinge pins and lower door into pins. Door should move freely when properly attached.



BECOMING FAMILIAR WITH CONTROL PANEL

Before using your bread maker, it is important that you understand how to use the control panel as this is the “brains” of the machine. Review the following features to better understand what each button is designed to do and the options that are available to you when using this machine.

BREAD SELECT BUTTON

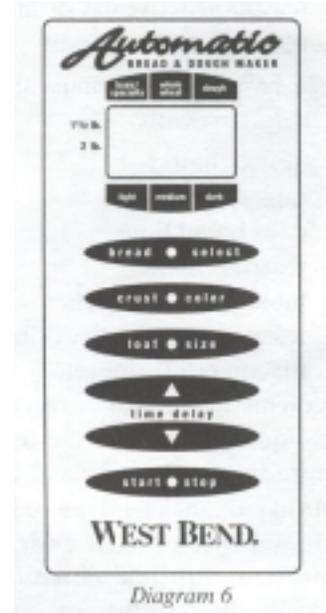
The **BREAD SELECT** button lets you choose **two** different bread settings as well as a dough setting. With each press of the **BREAD SELECT** button, the indicator arrow will point to a bread or dough setting on the control panel. The time required to complete each also appears in the display as follows:

basic/specialty3:30 (medium crust)
whole wheat.....3:40 (medium crust)
dough1:40

The **basic/specialty** setting can be used for almost any bread recipe containing at least 50% bread flour. If a recipe contains less than 50% bread flour, then use the **whole wheat** settings as these settings feature a longer knead cycle, which is beneficial for whole grain flours.

The **dough** setting is used when you wish to make dough for hand shaping and baking in your own oven, such as dinner rolls.

When using the **basic/specialty**, **whole wheat** and **dough** settings, an audible alert will sound during the knead cycle as a reminder to add ingredients, such as nuts, raisins, etc. if recommended in recipe. If not adding extra ingredients, ignore this alert or use it as a checkpoint to check the condition of the dough for any minor adjustment that may be necessary.



CRUST COLOR BUTTON

The **crust color** button lets you choose three different crust colors for yeast bread. With each press of the **crust color** button, the indicator arrow will point to light, medium or dark on the control panel. Select the desired crust color you wish for the bread recipe you are preparing. The **crust color** button does not apply to the dough setting.

LOAF SIZE BUTTON

The **loaf size** button lets you select between making 1½ and 2 pound loaves of bread and recipes for both sizes are included in this book. With each press of the **loaf size** button, the arrow indicator will alternately point to the **1½ lb.** and **2 lb.** setting on the control panel. Selecting the loaf size is important as the programming is different to ensure the optimum results for both sizes. The **loaf size** button does not apply to the dough setting.

TIME DELAY BUTTONS

The **TIME DELAY** buttons let you program the bread maker to start at a later time, which is especially convenient if you wish to wake up to a fresh loaf of bread in the morning or come home to a fresh loaf for dinner. The timer can be programmed to delay the start of the bread maker for up to 13 hours at all settings. When using the **time delay** feature, *no perishable ingredients should be used, such as milk, eggs, cheese, yogurt, etc. as these foods can spoil when held at room temperature for several hours.* Simply prepare the recipe you wish to make, place the bread into the bread maker, program the bread select, crust color and loaf size, then enter the number of hours and minutes from when you start the bread maker to when you want the bread done. The (up) ▲ **time delay** button will scroll up in 10 minute intervals, whereas the (down) ▼ **time delay** button will scroll down in 10 minute intervals. See “HOW TO USE TIME DELAY” section in this book for more details. The recipes with the ⓐ symbol can be used in the **time delay** mode.

START/STOP BUTTON

Use the **start/stop** button to turn bread maker on and off. Before starting the machine, you must first program the **bread select** and **crust color** and **loaf size** if applicable, plus the **time delay** if being used. To start the bread maker, press **start/stop** button once.

When on, red signal light under the word **ON** will glow. To turn off, press and hold **start/stop** button down for about three (3) seconds or until the red **ON** light goes out.

Once you have started the bread maker, the colon between hours and minutes will flash and minutes will begin to count down.

When process time elapses, 0:00 will appear in display and audible alert will sound to let you know the bread is done. Turn off by pressing **start/stop** button until red light goes out. Remove bread pan using oven mitts and shake loaf out of pan onto cooling rack. Cool before slicing.

If the bread pan is not removed immediately after baking, machine will automatically go into **keep warm** mode for up to three (3) hours to keep bread warm. The red **ON** light will remain lit during this time. If machine is not turned off during **keep warm** period, machine will automatically turn off.

If using **dough** setting, machine will automatically turn off upon completion of cycle, red light will go out, alert will sound and display will reset to dough setting. Remove the pan containing the dough and shape/form as desired for conventional baking. Do not leave pan containing dough inside machine after completion of cycle as dough will continue to rise and could overflow the pan. See Dough section for more details.

TOO HOT/TOO COLD WARNING

If inside of oven chamber is too hot or too cold for bread making, the word “Hot” or “Col” will appear in display along with alert sounding to indicate that machine cannot be turned on. You will need to remove pan and allow chamber to cool or warm accordingly.

Typically “Hot” will appear in display when you make consecutive loaves and forget to turn machine off between loaves. Allow chamber to cool with door open 10 to 15 minutes or until machine can be turned on without warning going off. If “Col” appears in display, move bread maker to a warmer area for 15 minutes or until machine can be turned on without warning going off. If oven is too hot, the yeast can be killed; if too cold, the growth of the yeast will be retarded.

CLEAN BEFORE USING

Lift pan up along front edge to unlock from bread maker, then lift out.

SPECIAL NOTE: The bread pan is not immersible and should never be washed in an automatic dishwasher. Immersing the pan in water can cause damage to the bearings that turns the knead bars. Dishwasher cleaning can reduce the non-stick qualities of the non-stick finish, causing the bread to stick in the pan.



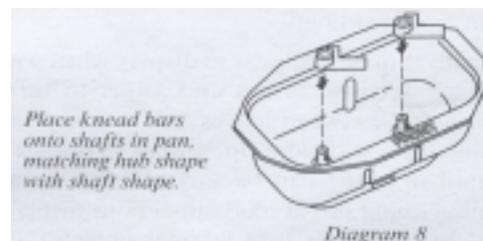
Only two parts, the bread pan and knead bars, need to be cleaned before making bread. Simply fill bread pan with a small amount of warm water and dishwashing detergent. The knead bars lift off shafts in bottom of pan. You may need to twist the bars slightly to remove. Wash the inside of the pan and knead bar with a soft dishcloth or sponge. Empty the bread pan and rinse the inside and knead bars with warm water and dry with a soft cloth. *Do not use any abrasive scouring pads or cleansers on bread pan or knead bar as damage to the non-stick coating can occur.* Wipe the inside of chamber and outside surfaces of machine with a soft damp cloth if necessary, dry with a soft cloth.

CAUTION: To prevent personal injury or electric shock, do not immerse bread maker base, its cord or plug in water or other liquid.

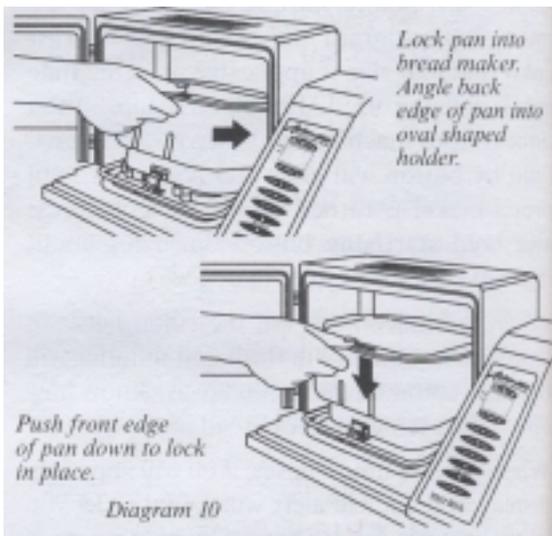
HOW TO USE—BASIC STEPS IN MAKING BREAD

1. Position knead bars onto shafts in bottom of pan, matching hub shape to shaft shape. Make sure both knead bars are pushed down onto shafts all the way. You may need to twist bars slightly to drop in place. See Diagram 8.

2. Add ingredients to pan in order listed in recipe, **MAKING SURE**, to add any liquid ingredients first, followed by dry ingredients, then butter or margarine and lastly the yeast. After the dry ingredients are added to the pan, tap to settle, then level dry ingredients, pushing some of the dry mixture into the corners of the pan. This will prevent any liquid from seeping up from the corners. Make a slight well in center of dry ingredients and add the yeast to the well. This is especially important when using the **time delay** to prevent the yeast from getting wet before the bread making process begins.

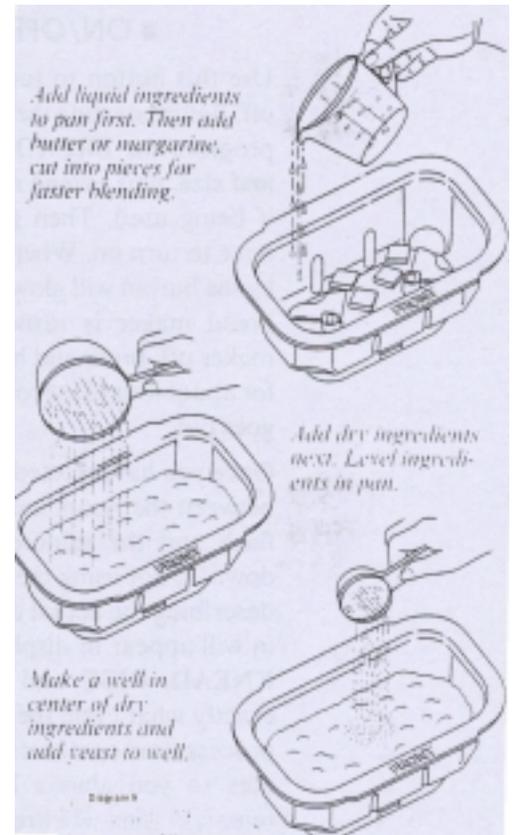


3. Lock pan into bread maker by angling back edge of pan into oval shaped holder. Then firmly push front edge of pan down to lock in place. See Diagram 10 for more details. If pan does not lock securely, remove pan and reposition until secured. Pan must always be locked in place for bread maker to function properly. Always make sure the side of pan marked FRONT is positioned to the front. Close door.



4. Plug bread maker cord into a 120 volt AC electrical outlet ONLY. Press the **bread select** button for type of bread being made. Then press **crust color** button for desired color, **light, medium or dark**. Press **loaf size** button for the size loaf being prepared, 1½ or 2 lb. The total process time for the selections made will appear in display. Program **time delay** if being used.

5. Press the **start/stop** button once to turn machine on. When on, red light will glow and colon between hours and minutes will flash. After bread maker has been turned on, programmed setting cannot be changed. To change settings, hold **start/stop** button down until red light goes out. Then program control as desired and turn back on. The bread making process will then begin. You may hear faint clicking sounds which is normal as gentle heat is being provided to warm the pan and ingredients for best results. As cycle advances, an alert will sound during the knead cycle as a reminder to add any extra ingredients if the recipe recommends doing so. Simply open door and add the ingredients to the pan on top of dough. The added ingredients will be mixed in during the remainder of the knead cycle. **DO NOT STOP THE MACHINE TO ADD INGREDIENTS**. If no ingredients are to be added, simply ignore this alert when it sounds or use it as a checkpoint to check the condition of the dough to make sure it is right.



CAUTION: To avoid burn injury, do not touch door, glass window, vent or sidewalls of bread maker during the bake cycle, as these surfaces are hot.

6. When cycle is complete, 0:00 will appear in display and audible alert will sound. Turn bread maker off by holding **start/stop** button down until light goes out. The just completed program will reappear in display. Unplug cord from electrical outlet.

It is best to remove bread immediately from machine for a crispier crust. Open door and remove bread pan using oven mitts. To unlock pan, lift up along front edge to unlock then remove pan from machine. If pan does not unlock easily, tap upward along front edge of pan until pan unlocks. Handle bread pan carefully as it is hot. See diagram 11.



CAUTION: To avoid burn injury, always use oven mitts to remove the hot bread pan from bread maker and when removing the baked loaf of bread from pan. Do not allow oven mitts to touch the hot heating element in bottom of bread maker when removing pan.

CAUTION: If using hot pads rather than oven mitts for removing hot bread pan from bread maker, be careful not to allow pads to touch hot heating elements as they can become singed or even start on fire if not careful. See diagram 12.



Do not let oven mitts or hot pads touch hot heating unit when removing pan after baking as they could start on fire.

Diagram 12

Invert bread pan and shake until loaf falls out on cooling rack. Knead bars will normally stay in pan when bread is removed, but may on occasion, slide out with bread. If bars are inside loaf, remove before slicing. Cool bread for at least 15 to 30 minutes. If bread is not removed right after cycle is complete, the bread maker will automatically go into a **keep warm** mode for up to three (3) hours. The on light will remain lit during this time and 0:00 will appear in display. When removing bread pan during keep warm period, always use oven mitts as pan will still be hot. Turn bread maker off by holding **start/stop** button down until on light goes out. Unplug cord from electrical outlet after use. If bread maker is not turned off during keep warm period, it will automatically shut itself off after three (3) hours and the on light will go out.

CAUTION: To avoid burn injury, do not put hands inside oven chamber or touch heating unit after completion of the bake cycle, as these surfaces are hot.

HOW TO USE DOUGH SETTING

The **dough** setting will prepare dough for hand shaping/forming and baking in your own oven. Use this setting when you wish to make dinner rolls, cinnamon rolls, donuts, bread sticks or your own favorite dough recipes. The **time delay** can be used with the **dough** setting. The **crust color** and **loaf size** buttons do not apply to the **dough** setting.

Follow these steps for using the **DOUGH** setting:

1. Position knead bars onto shafts in bottom of bread pan. Make sure both knead bars are pushed down onto shafts. Twist slightly if needed to drop bars in place.
2. Add ingredients to pan in order listed in recipe, **MAKING SURE** to add any liquid ingredients first, followed by dry ingredients, then butter or margarine and lastly the yeast. After dry ingredients are added to the pan, tap pan several times to settle the ingredients, then push some of the flour mixture into the corners of pan. This prevents liquid from seeping up from the corners. Make a slight well in center of flour and add the yeast to well. This is especially important when using the **time delay** to prevent the yeast from getting wet.
3. Lock bread pan into bread maker. Pan must always be locked in place for bread maker to function properly. Always make sure the side of pan marked **FRONT** is positioned to the front. Close door.
4. Plug bread maker cord into a 120 volt AC electrical outlet **ONLY**. Press **BREAD SELECT** button until indicator arrow points to dough setting on control panel. The process time of 1:40 (1 hour, 40 minutes) will appear in display. Program **time delay** if desired.
5. Press **START/STOP** button once to turn bread maker on. When turned on, the red light will glow and the colon between hours and minutes will flash. The dough will mix, then be kneaded and allowed to rise before being stirred down. At this time, 0:00 will appear in the display and an audible alert will sound to let you know the dough is done. Lift front edge of pan up and remove pan from machine. Complete recipe following instructions. The bread maker will automatically turn itself off upon completion of the dough cycle and the red light will go out. Unplug cord from electrical outlet after cycle is complete.

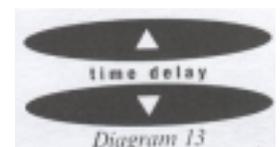
HOW TO USE TIME DELAY

The **time delay** can be used at all settings. Follow steps 1-4 for making bread or dough. Use only recipes with the  symbol with the time delay as these recipes do not contain any perishable ingredients that will spoil when left at room temperature for several hours.

NEVER USE PERISHABLE INGREDIENTS (milk, eggs, cheese, yogurt, etc.) WITH THE TIME DELAY AS THESE INGREDIENTS CAN SPOIL WHEN HELD AT ROOM TEMPERATURE SEVERAL HOURS BEFORE THE BREAD MAKER TURNS ON.

After completing above-mentioned steps, continue with steps below:

1. Count the number of hours and minutes between the time you will start the machine to when you want the bread or dough to be done.



For Example: You are ready to start the machine at 9:30 and want the bread done at 6:00. The number of hours and minutes between 9:30 and 6:00 is 8½ hours or 8:30. 8:30 is the time you enter into the time delay. Hold the (up)  time delay button down to scroll the time up in 10-minute increments until 8:30 appears in display. If you go past 8:30, use the (down)  time delay button to scroll down

in 10-minute increments until you reach 8:30. The maximum time for timer is 13 hours (13:00). The bread or dough process time is automatically figured into the delay time, as this is the time from which you begin to count up.

2. Press **START/STOP** button once to turn the bread maker on. The red light will glow, the colon between hours and minutes will flash and the timer will count down by 1-minute intervals. When the timer reaches the programmed bread or dough process time, the machine will begin making bread or dough. When the bread/dough is done, 0:00 will appear in the display and an audible alert will sound to let you know it is done. If in the **bread mode**, the bread maker will automatically go into the **Keep Warm** mode for up to 3 hours or until the bread maker is turned off. If in the **Dough** mode, the bread maker will automatically turn itself off when the dough is complete. Unplug cord from electrical outlet. Remove bread or dough from bread maker. *Always use potholder or oven mitt when removing hot bread pan from bread maker after baking.* Cool loaf on rack 15 to 30 minutes before slicing.

CAUTION: To avoid burn injury, do not touch cover, vent or sidewalls of bread maker during the bake cycles, as these surfaces are hot. Do not put hands inside oven chamber or touch the heating unit after completion of the bake cycle, as these surfaces are also hot.

SLICING BREAD

Always allow bread to cool at least 15 to 30 minutes before slicing. If you attempt to slice the bread immediately after baking, it will be very difficult to slice and will be sticky.

STORING BREAD

Since homemade bread contains no preservatives, it does not stay as fresh for as long as commercially made bread. Store your bread in a plastic bag to keep it from drying out. Keep the bread at room temperature or in the refrigerator for up to one week. For longer storage, put the bread in the freezer. Slice before freezing so you can remove only the number of slices you need at a time.

CLEAN AFTER EACH USE

DO NOT IMMERSE BOTTOM OF BREAD PAN IN WATER!



The bread pan is not immersible and should never be washed in an automatic dishwasher. This can cause damage to the bearings that turns the knead bars and reduce the non-stick qualities of the coating, causing the bread to stick.

1. Unplug cord from electrical outlet and allow bread maker to cool before cleaning.

2. The bread pan and knead bars must be cleaned after each use to ensure performance. After bread is removed from pan, fill pan half full with warm water and small amount of dish soap. Set pan in empty sink or on hot pad and allow to soak for 5 to 10 minutes or until knead bars can be lifted off shaft. Twist bar slightly to loosen. The knead bar must soak in water before it can be removed. Wash inside of pan and knead bars with a soft cloth, rinse and dry. Replace bars on shaft. Also, be sure that shafts in bottom of pan are kept clean to ensure that the knead bars fits properly. **DO NOT** use any type of utensil or tool to clean the gasket around the shafts as damage will occur and result in leakage. **DO NOT** use any abrasive scouring pads or cleansers on bread pan or knead bars as damage to finish can occur. The coating inside of bread pan may change color over time, which is normal and does not affect the bread or dough.

CAUTION: To prevent personal injury or electric shock, do not immerse bread maker base, its cord or plug in water or other liquid.

3. Wipe inside of chamber and outside surfaces of bread maker with a damp cloth if necessary. The door is removable for cleaning if needed. Simply open it 90 degrees and lift up to disengage from hinge pins. Wipe cover with a damp, soapy cloth and dry. **DO NOT** immerse door in water or place in automatic dishwasher as water will get in between the parts and cause damage. After cleaning, replace door by aligning socket openings over hinge pins. Lower door onto pins. Door should move freely from side to side after being replaced.

So you know exactly what is going on inside the bread maker during the process time, the following chart breaks down the time in minutes that each cycle requires. These times are approximate and should be used only as a guide. The total process time is also given in hours and minutes depending on the crust selection made.

Cycles:	BASIC/ SPECIALTY		WHOLE WHEAT		DOUGH
	1½ lb.	2 lb.	1½ lb.	2 lb.	
MIX	6 min.	6 min.	6 min.	6 min.	6 min.
REST	10 min.	10 min.	10 min.	10 min.	10 min.
KNEAD	23 min.	25 min.	26 min.	30 min.	23 min.
RISE (1)	32 min.	28 min.	33 min.	33 min.	56 min.
STIR-DOWN (1)	4 min.	5 min.	5 min.	5 min.	4 min.
RISE (2)	15 min.	15 min.	15 min.	15 min.	
STIR-DOWN (2)	3 min.	5 min.	3 min.	5 min.	
RISE (3)	51 min.	45 min.	56 min.	45 min.	
BAKE – Light	55 min.	60 min.	55 min.	60 min.	
Medium	65 min.	70 min.	65 min.	70 min.	
Dark	75 min.	80 min.	75 min.	80 min.	
Total Time (hr./min.)					1:40
Light	3:20	3:20	3:30	3:30	
Medium	3:30	3:30	3:40	3:40	
Dark	3:40	3:40	3:50	3:50	

MIX – When the bread maker is turned on, it will mix the ingredients about 6 minutes. The knead bars will start and stop during the mixing action which is normal.

REST – After the initial mixing period, the dough is allowed to rest about 10 minutes before the kneading action begins. You may hear faint clicking sounds during this Rest period, which is normal and indicates the bread maker is working properly in keeping the dough warm.

KNEAD – The total knead time varies depending on the bread selection made and loaf size. Total kneading time at the **basic/specialty** setting ranges between 23 and 25 minutes; between 26 and 30 minutes at the **whole wheat** setting and 23 minutes at the **dough** setting. The longer knead times are required at the whole wheat setting to better develop the gluten in whole wheat flour.

SPECIAL NOTES:

An audible alert will sound during the knead cycle of all settings to let you know when to add ingredients such as raisins, nuts, cheese, etc. to prevent over mixing or crushing. Ignore alert if not adding ingredients.

If you need to make any adjustment to the recipe, such as adding a little more flour or liquid in order for the dough to form a ball and be of soft consistency, you must make this adjustment during this knead period. Use alert described above, or set a separate timer to remind you to check the dough during the kneading period to make any necessary adjustments.

RISE (1) – After the dough is kneaded, it is allowed to rise for a certain period of time. You may hear faint clicking sounds during the rise as gentle heat is being provided to keep the chamber warm.

STIR-DOWN (1) – after the dough has risen, it is then stirred down briefly by the knead bar to remove excess carbon dioxide gas created by the yeast. **SPECIAL NOTE:** If using the **DOUGH** setting, its cycle is complete at this time and ready for hand shaping, rising and baking in your own oven. An audible alert will sound and the bread maker will turn itself off after completion of the **DOUGH** cycle.

RISE (2) – The dough is then allowed to rise again, but for a shorter period time.

STIR DOWN (2) – after the shorter rise time, the dough is again stirred down by the knead bars to remove excess gas and also to shape the dough into a ball for the final rise. This final knead ensures that the bread will have good texture.

RISE (3) – The dough then goes into the final rise to achieve its maximum height. Again, you may hear faint clicking sounds during the rise as gentle heat is provided to keep the chamber warm.

BAKE – The bread is then baked for the specified time depending on the **crust color** selection made: light, medium or dark. An audible alert will sound when the bread is done and 0:00 will appear in the display. If the bread maker is not turned off, it will automatically go into the **Keep Warm** mode for up to 3 hours. After the bread is removed, turn bread maker off by holding down the **START/STOP** button for 4 seconds or until the red signal light goes out.

TROUBLESHOOTING GUIDE

Following are some typical problems that can occur when making bread in your bread maker. Please review the problems, their possible causes and the corrective action that should be taken to ensure successful bread making.

PROBLEM	POSSIBLE CAUSE	SOLUTION
1. Top inflated, mushroom-like in appearance.	-Too much yeast. -Too much sugar. -Too much flour. -Substituted active dry yeast for bread machine/fast-rising yeast. -Not enough salt. -Warm, humid weather. -May be caused by high altitude.	-Reduce yeast by ¼ to ½ teaspoon. -Reduce sugar by 1 teaspoon. -Reduce flour by 2 to 3 tablespoons. -Use correct amount of bread machine/fast-rising yeast. -Use amount recommended in recipe. -Reduce liquid by 1 tablespoon and reduce yeast by ¼ to ½ teaspoon. -Make recommended adjustment for high altitude baking by reducing yeast by ¼ teaspoon and reducing liquid by 2 to 3 teaspoons.
2. Top and sides cave in	-Too much liquid. -Too much yeast.	-Reduce liquid by 1 tablespoon. -Use amount recommended in recipe.
3. Center of loaf is raw, not baked through.	-Too much liquid. -Power outage during operation. -Forgot to put knead bars in pan.	-Reduce liquid by 1 tablespoon. -If power goes out during operation for more than 10 seconds, bread maker will remain off when power is restored. You will need to remove unbaked loaf from pan and start over with fresh ingredients. If power is restored within about 10 seconds machine will resume operation where it left off. -Always put knead bars on shaft in pan before adding ingredients.
4. Gnarly, knotted top, not smooth.	-Not enough liquid. -Too much flour.	-Increase liquid by 1 tablespoon. -Measure flour accurately, leveling off measuring cup.
5. Dark crust color/too thick.	-DARK crust setting used.	-Use LIGHT or MEDIUM crust color setting the next time.
6. Loaf is burned.	-Bread maker malfunctioning.	-See Warranty section for servicing.
7. Crust too thick.	-Bread baked too long.	-Use lighter crust color setting the next time to shorten bake time.
8. Knead bars cannot be removed.	-Water must be added to bread pan for knead bars to soak before it can be removed.	-Follow cleaning instructions after use. You may need to twist bars slightly after soaking to loosen.
9. Flat loaves, no rising	-Yeast omitted. -Yeast too old. -Liquid too hot. -Too much salt added. -Sugar or other sweetener omitted. -If using timer, yeast got wet before bread making process started.	-Add ingredients as listed in recipe -Check expiration date. -Use lukewarm liquid, about 80° F. -Use amount recommended. -Add ingredients as listed in recipe. -Push dry ingredients into corners of pan. Make well in center of dry ingredients for yeast to protect it from liquids.

TROUBLESHOOTING GUIDE (continued)

PROBLEM	POSSIBLE CAUSE	SOLUTION
10. Collapsed while baking	<ul style="list-style-type: none"> -May be caused from baking in high altitude. -Exceeding capacity of bread pan. -Not enough salt used or omitted. -Too much yeast or wrong type used. -Warm, humid weather. 	<ul style="list-style-type: none"> -Make recommended adjustment for high altitude baking by reducing yeast by ¼ teaspoon and reducing liquid by 2 to 3 teaspoons. -Do not use more ingredients than recommended for 2 pound loaf. -Use amount of salt recommended in recipe. -Measure right type of yeast accurately. -Reduce liquid by 1 tablespoon and reduce yeast by ¼ to ½ teaspoon.
11. Collapsed while baking.	<ul style="list-style-type: none"> -May be caused by high altitude. -Exceeding capacity of bread pan. -Not enough salt used or omitted. -Too much yeast or wrong type used. -Warm, humid weather. 	<ul style="list-style-type: none"> -Make recommended adjustment for high altitude baking by reducing yeast by ¼ teaspoon and reducing liquid by 2 to 3 teaspoons. -Do not use more ingredients than recommended for 2 pound loaf. -Use amount recommended in recipe. -Measure right type of yeast accurately. -Reduce liquid by 1 tablespoon and reduce yeast by ¼ to ½ teaspoon.
12. Doesn't slice well, very sticky.	<ul style="list-style-type: none"> - Sliced while too hot. -Not using proper knife. 	<ul style="list-style-type: none"> -Allow bread to cool on rack at least 15 to 30 minutes before slicing to release steam. - Use a good bread knife or electric knife.
13. Open, coarse, holey texture.	<ul style="list-style-type: none"> -Salt omitted. - Too much yeast. - Too much liquid 	<ul style="list-style-type: none"> -Assemble ingredients as listed in recipe. -Measure right amount of recommended yeast. -Reduce liquid by 1 tablespoon.
14. Heavy, dense texture.	<ul style="list-style-type: none"> -Too much flour. -Not enough yeast. -Not enough sugar. 	<ul style="list-style-type: none"> -Measure accurately. Leveling off measuring cup. -Measure recommended amount of yeast. -Measure accurately.
15. Ingredients not mixed.	<ul style="list-style-type: none"> -Did not start bread maker. -Forgot to put knead bar in pan. 	<ul style="list-style-type: none"> -After programming control panel, press start/stop button to turn machine on. -Knead bar must be on shaft in bottom of pan before adding ingredients.
16. Burning odor noted during operation	<ul style="list-style-type: none"> -Ingredients spilled inside oven. -Pan leaks. -Exceeding capacity of bread pan. 	<ul style="list-style-type: none"> -Be careful not to spill when adding to pan. Ingredients can burn onto heating unit and cause smoke. -Replacement pan may be ordered. -Do not use more ingredients than recommended in recipe and always measure accurately.
17. Bread sticks to pan/difficult to shake out.	<ul style="list-style-type: none"> -Can happen over prolonged use. 	<ul style="list-style-type: none"> -Wipe inside of bread pan, from ribs down, lightly with vegetable oil or solid shortening. Or, add 1-teaspoon vegetable oil to liquid in pan before adding dry ingredients. Do not use a vegetable spray as sticking can worsen. Or, let bread sit in pan 10 minutes before shaking out. -Replacement pan may be ordered.
18. WHOOPS! Machine unplugged by mistake or power was lost. How can I save the bread?	<ul style="list-style-type: none"> -If machine in knead cycle, reprogram to same bread setting and color and turn machine back on. -If machine in rise cycle, remove dough from pan, shape and place in greased 9-by-5-inch loaf pan, cover and allow to rise until doubled. Bake in preheated conventional oven at 350° F for 40 to 45 minutes or until golden brown. -If in bake cycle, preheat conventional oven to 350° F and remove top rack. Carefully remove pan from machine and place on bottom oven rack. Bake until golden brown. 	

NUTRITIONAL INFORMATION

Nutritional information was calculated using butter and whole milk when called for in the recipes and is based on a ½-inch thick slice of bread. For less calories and total fat, you may substitute margarine for butter and low-fat milk for whole milk.

Country White Bread Total Calories:
133.5 Total Fat(g):1.9 Total Carb(g):24.5 Total
Protein(g):4.5 Fiber(g):0.9 Chol(mg):3.8
Sodium(mg):199.9

Classic Rye Bread Total Calories:
124.3 Total Fat(g):1.3 Total Carb(g):24.1 Total
Protein(g):4.1 Fiber(g):1.8 Chol(mg):2.0
Sodium(mg):193.0

Honey Oatmeal Bread Total Calories:
134.1 Total Fat(g):2.0 Total Carb(g):24.7 Total
Protein(g):4.5 Fiber(g):1.0 Chol(mg):3.8
Sodium(mg):199.7

Egg Bread Total Calories:
148.3 Total Fat(g):3.0 Total Carb(g):24.8 Total
Protein(g):5.4 Fiber(g):0.9 Chol(mg):29.7
Sodium(mg):209.4

100% Whole Wheat Bread Total Calories:
127.5 Total Fat(g):2.0 Total Carb(g):23.5
Chol(mg):3.8 Protein(g):4.6 Fiber(g):3.4
Sodium(mg):202.4

Half Whole Wheat Bread Total Calories:
126.5 Total Fat(g):1.9 Total Carb(g):23.3
Total Protein(g):4.3 Fiber(g):2.0 Chol(mg):3.8
Sodium(mg):200.9

Apricot Almond Bread Total Calories:
143.8 Total Fat(g):3.1 Total Carb(g):24.1
Chol(mg):3.8 Total Protein(g):4.7 Fiber(g):1.21
Sodium(mg):200.4

Buttermilk Wheat Bread Total Calories:
125.8 Total Fat(g):2.1 Total Carb(g):22.2 Total
Protein(g):4.8 Fiber(g):2.3 Chol(mg):4.5
Sodium(mg):327.5

Cracked Wheat Bread Total Calories:
133.0 Total Fat(g):1.7 Total Carb(g):25.3 Total
Protein(g):4.4 Fiber(g):1.9 Chol(mg):2.8
Sodium(mg):297.8

French Bread Total Calories:
131.0 Total Fat(g):1.6 Total Carb(g):24.5 Total
Protein(g):4.3 Fiber(g):0.9 Chol(mg):2.8
Sodium(mg):191.7

Italian Herb Bread Total Calories: 137.3
Total Fat(g):2.3 Total Carb(g):24.3 Total
Protein(g):4.9 Fiber(g):1.1 Chol(mg):4.4
Sodium(mg):213.7

Basic Dinner Rolls/Bread Sticks Total Calories:
115.5 Total Fat(g):2.5 Total Carb(g):19.8 Total
Protein(g):3.7 Fiber(g):0.7 Chol(mg):5.7
Sodium(mg):146.8

Cinnamon Rolls Total Calories: 177.3
Total Fat(g):7.9 Total Carb(g):22.8 Total
Protein(g):5.5 Fiber(g):0.9 Chol(mg):28.6
Sodium(mg):126.2

Raisin Bread Total Calories:177.4 Total Fat(g):
3.4 Total Carb(g):32.7 Total Protein(g):5.1 Fiber(g):1.4
Chol(mg):3.8 Sodium(mg):231.3

Cinnamon Oatmeal Raisin Bread Total Calories:
Total 145.0 Total Fat(g):2.8 Total Carb(g):26.0
Total Protein(g):4.7 Fiber(g):1.21 Chol(mg):6.9
Sodium(mg):207.3

Bran Bread Total Calories:146.3 Total Fat(g)
2.6 Total Carb(g):26.3 Total Protein(g):4.6 Fiber(g):1.4
Chol(mg):5.6 Sodium(mg) 228.2

Cheese Bread Total Calories:
158.9 Total Fat(g):4.3 Total Carb(g):23.8 Total
Protein(g):6.1 Fiber(g):0.9 Chol(mg):22.3
Sodium(mg):224.5

Croissants Total Calories:
186.6 Total Fat(g):10.8 Total Carb(g):19.5 Total
Protein(g):5.7 Fiber(g):0.7 Chol(mg):27.7
Sodium(mg):200.4

Raised Doughnuts Total Calories:
173.2 Total Fat(g):5.5 Total Carb(g):25.2 Total
Protein(g):5.6 Fiber(g):0.8 Chol(mg):19.4
Sodium(mg):158.5

Garlic Bread Total Calories:
133.1 Total Fat(g):2.2 Total Carb(g):24.3 Total
Protein(g):4.6 Fiber(g):0.9 Chol(mg):3.8
Sodium(mg):200.2

Shredded Wheat Bread Total Calories:
141.5 Total Fat(g):1.9 Total Carb(g):26.4 Total
Protein(g):4.7 Fiber(g):1.1 Chol(mg):3.8
Sodium(mg):200.3

Panettone Total Calories:
183.4 Total Fat(g):4.3 Total Carb(g):32.2 Total
Protein(g):5.8 Fiber(g):1.3 Chol(mg):29.4
Sodium(mg):210.3

Old Fashioned White Bread Total Calories:
143.9 Total Fat(g):2.7 Total Carb(g):25.0
Chol(mg):6.7 Protein(g):5.0 Fiber(g):0.9
Sodium(mg):205.6

Sourdough Wheat Bread Total Calories:
136.6 Total Fat(g):1.0 Total Carb(g):27.1
Total Protein(g):5.1 Fiber(g):2.1 Chol(mg):2.0
Sodium(mg):193.6

Traditional French Bread Total Calories:
107.3 Total Fat(g):1.2 Total Carb(g):20.2
Chol(mg):1.8 Protein(g):3.6 Fiber(g):0.8
Sodium(mg):158.1

Pumpernickel Rye Bread Total Calories:
130.1 Total Fat(g):2.7 Total Carb(g):23.3
Fiber(g):2.0 Chol(mg):5.5 Total Protein(g):4.2
Sodium(mg):203.5

Rye Dinner Rolls Total Calories:
101.9 Total Fat(g):2.4 Total Carb(g):17.6
Chol(mg):5.7 Protein(g):3.2 Fiber(g):1.7
Sodium(mg):146.4

Wheat Dinner Rolls Total Calories:
105.3 Total Fat(g):2.5 Total Carb(g):18.1
Total Protein(g):3.7 Chol(mg):5.7 Fiber(g):1.6
Sodium(mg):147.3

Focaccia Total Calories:
132.1 Total Fat(g):4.3 Total Carb(g):20.0 Total
Protein(g):4.0 Fiber(g):0.8 Chol(mg):6.1
Sodium(mg):211.7

Dill Bread Total Calories: 134.2
Total Fat(g):2.2 Total Carb(g):24.6 Total
Protein(g):4.6 Fiber(g):1.1 Chol(mg):3.8
Sodium(mg):200.5

Multi-grain French Bread Total Calories:
119.6 Total Fat(g):1.6 Total Carb(g):22.1 Total
Protein(g):4.1 Fiber(g):1.5 Chol(mg):2.8
Sodium(mg):198.3

Stollen Fruit Bread Total Calories: 183.8
Total Fat(g):3.3 Total Carb(g):34.3 Total
Protein(g):4.8 Fiber(g):1.4 Chol(mg):3.7
Sodium(mg):196.3

Pizza Dough Total Calories:65.7 Total Fat(g):
1.9 Total Carb(g):10.7 Total Protein(g):1.5 Fiber(g):0.5
Chol(mg):0.1 Sodium(mg):108.8

Whole Wheat Pizza Dough Total Calories:
Total 64.6 Total Fat(g):1.1 Total Carb(g):11.5
Total Protein(g):2.3 Fiber(g):1.9 Chol(mg):0
Sodium(mg):61.9

Potato Bread Total Calories:132.6 Total Fat(g):
1.9 Total Carb(g):24.4 Total Protein(g):4.4 Fiber(g):1.0
Chol(mg):3.8 Sodium(mg):201.7

Wheat 'n Yogurt Bread Total Calories:147.8
Total Fat(g):2.7 Total Carb(g):25.8 Total Protein(g):5.7
Total Fiber(g):2.6 Chol(mg):5.9 Sodium(mg):308.1

Sourdough Total Calories:141.5 Total Fat(g):
1.1 Total Carb(g):27.4 Total Protein(g):5.0 Fiber(g):1.0
Chol(mg):2.0 Sodium(mg):191.0

BASIC/SPECIALTY BREAD SETTING

- The recipes in this section can be made at the basic/specialty bread setting. The time delay can be used with the recipes with the  symbol.

- Active dry, bread machine or fast rising yeast may be used in the recipes. Use the recommended amount for the type of yeast being used. Bread machine and fast rising yeast are interchangeable. ALWAYS make a well in the center of dry ingredients for the yeast. This is especially important when using the time delay to prevent the yeast from becoming wet before the bread making process begins.

- Use LUKEWARM water, about 27°C, to activate the yeast for best results. DO NOT USE HOT WATER, above 38°C, as this can kill the yeast.

- MILK MUST BE WARMED to about 27°C, in order to activate the yeast for best results. DO NOT USE MILK DIRECTLY FROM THE REFRIGERATOR. Gently warm milk in microwave at low power or in a pan on top of range over low heat, using a thermometer to measure correct temperature. DO NOT OVERHEAT MILK, above 38°C, as this can kill the yeast. Allow to cool if too hot or add a little cold milk to cool it off.

- If cold butter or margarine is used, cut into four (4) pieces, placing in bottom of pan with liquid for faster blending.

- Start with medium crust color setting the first time you make a loaf. Make a comment at the bottom of each recipe if you wish to use the light or dark crust color setting the next time you prepare the recipe.

- An audible alert will sound during the knead cycle to let you know when to add ingredients if recipe recommends doing so. This will prevent these added ingredients from becoming over mixed or crushed. Simply open door when alert sounds and add the ingredients. Close door. **Do not turn bread maker off when adding ingredients.** If you are not adding ingredients, simply ignore this alert.

-If bread maker labors during the kneading period, the dough is too dry. Add one (1) tablespoon warm water at a time until the dough softens. **Do not add too much extra water as this can cause the bread to collapse or be under baked.** The bread dough should be soft and a bit sticky to the touch after kneading.

OLD FASHIONED WHITE BREAD		
Made with milk for a tender crust and fine texture. Bread just like Grandma used to make that now you can make, too!		
1½ Pound Loaf	INGREDIENTS	2 Pound Loaf
11 ounces (1¼ cup + 2 Tbsp.) 2 tablespoons 3½ cups 2 tablespoons 1¼ teaspoons 2 teaspoons - or - 1½ teaspoons	WATER, 27° C BUTTER or MARGARINE ALL PURPOSE or BREAD FLOUR SUGAR SALT ACTIVE DRY YEAST -or- BREAD MACHINE/FAST RISE YEAST	13 ounces (1½ cups+ 2 tbsp.) 2 tablespoons 4 cups 2½ tablespoons 1½ teaspoons 2 ¼ teaspoons -or- 2 teaspoons

FOLLOW THESE INSTRUCTIONS FOR THIS RECIPE		
BREAD SELECT SETTING TO USE: basic/specialty		
<ol style="list-style-type: none"> 1. Add liquid ingredients and butter to pan. 2. Add all dry ingredients, except yeast, to pan. Tap pan to settle dry ingredients, then level ingredients, pushing some of the mixture into the corners. 3. Make a well in center of dry ingredients; add yeast. Lock pan into bread maker. 		<ol style="list-style-type: none"> 4. Program for recommended bread select setting and desired crust color. Program time delay if being used. Start bread maker. When done, turn off, unlock pan and remove with oven mitts. Shake bread out of pan. Cool on rack before slicing.

COUNTRY WHITE BREAD [Ⓟ]		
1½ Pound Loaf	INGREDIENTS	2 Pound Loaf
10 ounces (1¼ cups) 2 tablespoons 3⅓ cups 2 tablespoons 2 tablespoons 1¼ teaspoons 2 teaspoons - or - 1½ teaspoons	WATER, 27°C BUTTER or MARGARINE ALL PURPOSE or BREAD FLOUR DRY MILK SUGAR SALT ACTIVE DRY YEAST - or - BREAD MACHINE/FAST RISE YEAST	12 ounces (1½ cups) 2 tablespoons 4 cups 2 tablespoons 2½ tablespoons 1½ teaspoons 2¼ teaspoons -or- 2 teaspoons

POTATO BREAD [Ⓟ]		
An old-time favorite, using instant potato flakes. Save liquid from cooking potatoes to replace water in this recipe for added flavor.		
1½ Pound Loaf	INGREDIENTS	2 Pound Loaf
11 ounces (1¼ cups + 2 tbsp.) 2 tablespoons 3¾ cups ½ cup 2 tablespoons 2 tablespoons 1¼ teaspoons 1¾ teaspoons - or - 1¾ teaspoons	WATER, 27° C BUTTER or MARGARINE ALL-PURPOSE or BREAD FLOUR INSTANT POTATO FLAKES DRY MILK SUGAR SALT ACTIVE DRY YEAST -or- BREAD MACHINE/FAST RISE YEAST	13 ounces (1½ cups + 2 tbsp.) 2 tablespoons 3¾ cups ⅔ cup 2 tablespoons 2½ tablespoons 1½ teaspoons 2 ¼ teaspoons -or- 1½ teaspoons

EGG BREAD		
1½ Pound Loaf	INGREDIENTS	2 Pound Loaf
6½ ounces (¾ cup + 1 tbsp.) 2 2 tablespoons 3¼ cups 1½ tablespoons 1¼ teaspoons 2 teaspoons - or - 1½ teaspoons	WATER, 27° F EGGS, large BUTTER or MARGARINE ALL PURPOSE or BREAD FLOUR SUGAR SALT ACTIVE DRY YEAST - or - BREAD MACHINE/FAST RISE YEAST	9½ ounces (1 cups + 3 tbsp.) 2 2 tablespoons 4 cups 2 tablespoons 1½ teaspoons 2¼ teaspoons -or- 2 teaspoons

FOLLOW THESE INSTRUCTIONS FOR RECIPES ON THIS PAGE		
BREAD SELECT SETTING TO USE: basic/specialty		
<ol style="list-style-type: none"> 1. Add liquid ingredients and butter to pan. 2. Add all dry ingredients, except yeast, to pan. Tap pan to settle dry ingredients, then level ingredients, pushing some of the mixture into the corners. 3. Make a well in center of dry ingredients; add yeast. Lock pan into bread maker. 		<ol style="list-style-type: none"> 4. Program for recommended bread select setting and desired crust color and loaf size. Program time delay if being used. Start bread maker. When done, turn off, unlock pan and remove with oven mitts. Shake bread out of pan. Cool on rack before slicing.

HONEY OATMEAL BREAD [Ⓟ]

Use old-fashioned or quick cooking oats in this recipe, but do not use instant oatmeal.

1½ Pound Loaf	INGREDIENTS	2 Pound Loaf
10 ounces (1¼ cups) 2 tablespoons 2 tablespoons 2½ cups 1 cup 2 tablespoons 1¼ teaspoons 2 teaspoons - or - 1½ teaspoons	WATER, 27° C HONEY BUTTER or MARGARINE AL PURPOSE or BREAD FLOUR OATS, quick or old-fashioned DRY MILK SALT ACTIVE DRY YEAST - or - BREAD MACHINE/FAST RISE YEAST	13 ounces (1½ cups + 2 tbsp) 2 tablespoons 2 tablespoons 3½ cups 1 cup 2 tablespoons 1½ teaspoons 2¼ teaspoons -or- 2 teaspoons

ITALIAN HERB BREAD [Ⓟ]

1½ Pound Loaf	INGREDIENTS	2 Pound Loaf
10 ounces (1¼ cups) 2 tablespoons 3⅓ cups 2 tablespoons 1 tablespoon 1 tablespoon 2 teaspoons 1¼ teaspoons 2 teaspoons - or - 1½ teaspoons	WATER, 27°C BUTTER or MARGARINE ALL PURPOSE or BREAD FLOUR GRATED PARMESAN CHEESE DRY MILK SUGAR ITALIAN SEASONING SALT ACTIVE DRY YEAST -or- BREAD MACHINE/FAST RISE YEAST	12 ounces (1½ cups) 2 tablespoons 4 cups 3 tablespoons 1½ tablespoons 1½ tablespoons 2½ teaspoons 1½ teaspoons 2 ¼ teaspoons -or- 2 teaspoons

DILL BREAD [Ⓟ]

1½ Pound Loaf	INGREDIENTS	2 Pound Loaf
10 ounces (1¼ cups) 2 tablespoons 3⅓ cups 1½ tablespoons 1¼ teaspoons 1 tablespoon 2 tablespoons 2 teaspoons - or - 1½ teaspoons	WATER, 27° C BUTTER or MARGARINE ALL PURPOSE or BREAD FLOUR SUGAR SALT DILL WEED DRY MILK ACTIVE DRY YEAST - or - BREAD MACHINE/FAST RISE YEAST	12 ounces (1½ cups) 2 tablespoons 4 cups 2 tablespoons 1½ tablespoons 1½ tablespoons 2 tablespoons 2¼ teaspoons -or- 2 teaspoons

FOLLOW THESE INSTRUCTIONS FOR RECIPES ON THIS PAGE

BREAD SELECT SETTING TO USE: basic/specialty		
1. Add liquid ingredients and butter to pan. 2. Add all dry ingredients, except yeast, to pan. Tap pan to settle dry ingredients, then level ingredients, pushing some of the mixture into the corners. 3. Make a well in center of dry ingredients; add yeast. Lock pan into bread maker.		4. Program for recommended bread select setting and desired crust color. Program time delay if being used. Start bread maker. When done, turn off, unlock pan and remove with oven mitts. Shake bread out of pan. Cool on rack before slicing.

GARLIC BREAD [Ⓟ]

1½ Pound Loaf	INGREDIENTS	2 Pound Loaf
10 ounces (1¼ cups) 2 tablespoons 3½ cups 2 tablespoons 1 tablespoon 1½ tablespoons 1¼ teaspoons ½ teaspoons 2 teaspoons - or - 1½ teaspoons	WATER, 27° F BUTTER or MARGARINE ALL PURPOSE or BREAD FLOUR DRY MILK DRIED PARSLEY FLAKES SUGAR SALT GARLIC POWDER ACTIVE DRY YEAST - or - BREAD MACHINE/FAST RISE YEAST	12 ounces (1½ cups) 2 tablespoons 4 cups 2 tablespoons 1½ tablespoons 2 tablespoons 1½ teaspoons ½-¾ teaspoon 2¼ teaspoons -or- 2 teaspoons

CLASSIC RYE BREAD [Ⓟ]

1½ Pound Loaf	INGREDIENTS	2 Pound Loaf
10 ounces (1¼ cups) 1½ tablespoons 2½ cups 1 cup 2 tablespoons 1½ tablespoons 1¼ teaspoons 1 teaspoon 2 teaspoons - or - 1½ teaspoons	WATER, 27° C BUTTER or MARGARINE ALL PURPOSE or BREAD FLOUR MEDIUM RYE FLOUR DRY MILK SUGAR SALT CARAWAY SEED, optional ACTIVE DRY YEAST - or - BREAD MACHINE/FAST RISE YEAST	12 ounces (1½ cups) 2 tablespoons 3 cups 1¼ cups 2 tablespoons 1½ tablespoons 1½ teaspoons 1½ teaspoons 2¼ teaspoons -or- 2 teaspoons

PUMPERNICKEL RYE BREAD [Ⓟ]

1½ Pound Loaf	INGREDIENTS	2 Pound Loaf
10 ounces (1¼ cups) 2 tablespoons 3 tablespoons 2¼ cups ½ cup ½ cup 2 tablespoons 1¼ teaspoons 2 teaspoons - or - 1½ teaspoons	WATER, 27° C MOLASSES BUTTER or MARGARINE ALL PURPOSE or BREAD FLOUR MEDIUM RYE FLOUR WHOLE WHEAT FLOUR COCOA, unsweetened SALT ACTIVE DRY YEAST - or - BREAD MACHINE/FAST RISE YEAST	12 ounces (1½ cups) 2 tablespoons 3 tablespoons 2¾ cups ⅔ cup ⅔ cup 2½ tablespoons 1½ teaspoons 2¼ teaspoons -or- 2 teaspoons

FOLLOW THESE INSTRUCTIONS FOR RECIPES ON THIS PAGE

BREAD SELECT SETTING TO USE: basic/specialty		
<ol style="list-style-type: none"> 1. Add liquid ingredients and butter to pan. 2. Add all dry ingredients, except yeast, to pan. Tap pan to settle dry ingredients, then level ingredients, pushing some of the mixture into the corners. 3. Make a well in center of dry ingredients; add yeast. Lock pan into bread maker 	<ol style="list-style-type: none"> 4. Program for recommended bread select setting and desired crust color. Program time delay if being used. Start bread maker. When done, turn off, unlock pan and remove with oven mitts. Shake bread out of pan. Cool on rack before slicing. 	

SHREDDED WHEAT BREAD [Ⓟ]		
1½ Pound Loaf	INGREDIENTS	2 Pound Loaf
11½ ounces (1¼ cups + 3 tbsp.) 2 tablespoons 3 cups 2 large biscuits, broken 2 tablespoons 2 tablespoons 1¼ teaspoons 2 teaspoons - or - 1½ teaspoons	WATER, 27° C BUTTER or MARGARINE ALL PURPOSE or BREAD FLOUR SHREDDED WHEAT CEREAL BROWN SUGAR, packed DRY MILK SALT ACTIVE DRY YEAST - or - BREAD MACHINE/FAST RISE YEAST	13 ounces (1½ cups + 2 tbsp.) 2 tablespoons 3¾ cups 2 large biscuits, broken 3 tablespoons 2 tablespoons 1½ teaspoons 2¼ teaspoons -or- 2 teaspoons

BRAN BREAD [Ⓟ]		
1½ Pound Loaf	INGREDIENTS	2 Pound Loaf
10 ounces (1¼ cups) 2 tablespoons 2 tablespoons 3 cups 1 cup 2 tablespoons 1¼ teaspoons 2 teaspoons - or - 1½ teaspoons	WATER, 27° C HONEY BUTTER or MARGARINE ALL PURPOSE or BREAD FLOUR BRAN FLAKES CEREAL DRY MILK SALT ACTIVE DRY YEAST - or - BREAD MACHINE/FAST RISE YEAST	12 ounces (1½ cups) 3 tablespoons 2 tablespoons 3¾ cups 1¼ cups 2 tablespoons 1½ teaspoons 2¼ teaspoons -or- 2 teaspoons

FRENCH BREAD [Ⓟ]		
1½ Pound Loaf	INGREDIENTS	2 Pound Loaf
10½ ounces (1¼ cups + 1 tbsp.) 1 tablespoon ½ tablespoon 3⅓ cups 1 tablespoon 1¼ teaspoons 2 teaspoons - or - 1½ teaspoons	WATER, 27° C BUTTER or MARGARINE OLIVE or VEGETABLE OIL ALL PURPOSE or BREAD FLOUR SUGAR SALT ACTIVE DRY YEAST - or - BREAD MACHINE/FAST RISE YEAST	12½ ounces (1½ cups + 1 tbsp.) 1 tablespoon 1 tablespoon 4¼ cups 1½ tablespoons 1½ teaspoons 2¼ teaspoons -or- 2 teaspoons

FOLLOW THESE INSTRUCTIONS FOR RECIPES ON THIS PAGE	
BREAD SELECT SETTING TO USE: basic/specialty	
1. Add liquid ingredients and butter to pan. 2. Add all dry ingredients, except yeast, to pan. Tap pan to settle dry ingredients, then level ingredients, pushing some of the mixture into the corners. 3. Make a well in center of dry ingredients; add yeast. Lock pan into bread maker	4. Program for recommended bread select setting and desired crust color. Program time delay if being used. Start bread maker. When done, turn off, unlock pan and remove with oven mitts. Shake bread out of pan. Cool on rack before slicing.

MULTI-GRAIN FRENCH [Ⓟ]		
1½ Pound Loaf	INGREDIENTS	2 Pound Loaf
10 ounces (1¼ cups) 1 tablespoon 2 cups 1 cup ½ cup 1¼ teaspoons 2 teaspoons - or - 1½ teaspoons	WATER, 27° C BUTTER or MARGARINE ALL PURPOSE or BREAD FLOUR WHOLE WHEAT FLOUR 7-GRAIN CEREAL SALT ACTIVE DRY YEAST - or - BREAD MACHINE/FAST RISE YEAST	12 ounces (1½ cups) 1½ tablespoons 3 cups 1 cup ½ cup 1½ teaspoons 2¼ teaspoons -or- 2 teaspoons

FOLLOW THESE INSTRUCTIONS FOR THE RECIPE ABOVE	
Bread Select Setting To Use: basic/specialty	
1. Add liquid ingredients and butter to pan. 2. Add all dry ingredients, except yeast, to pan. Tap pan to settle dry ingredients, then level ingredients, pushing some of the mixture into the corners. 3. Make a well in center of dry ingredients; add yeast. Lock pan into bread maker	4. Program for recommended bread select setting and desired crust color. Program time delay if being used. Start bread maker. When done, turn off, unlock pan and remove with oven mitts. Shake bread out of pan. Cool on rack before slicing.

SOURDOUGH STARTER RECIPE

1 cup milk
 3 tablespoons plain, nonfat yogurt
 1 cup bread flour

1. In saucepan or microwave, heat milk to 38°C. Remove from heat and stir in yogurt with a wooden or plastic spoon. Do not use metal utensils. Pour mixture into a warm glass, ceramic or plastic 6-cup bowl with a tight fitting lid. Do not use a metal bowl. Cover and let stand in a warm place 18 to 24 hours or until mixture is consistency of yogurt. When clear liquid forms on top of mixture, stir to blend in. If liquid turns pink in color, discard mixture and start over with fresh ingredients.

2. After mixture thickens, stir in 1 cup bread flour. Cover bowl tightly and let stand in warm place until mixture bubbles and has a sour smell, 2 to 5 days. Any clear liquid that forms on top of mixture can be stirred in. If the liquid turns pink in color, discard mixture and start over with fresh ingredients. Makes about 1⅓ cups. Use starter immediately or cover and refrigerate until ready to use. See instructions below for proper use and maintenance of starter.

TO USE AND MAINTAIN SOURDOUGH STARTER

1. Remove amount of room temperature starter as needed for recipe. If starter was refrigerated, allow to sit at room temperature 12 to 24 hours or until bubbly. Stir in clear liquid that forms and remove amount needed for recipe.

2. Replenish starter every time some is removed with equal amounts of warm milk and bread flour. For example, if 1 cup of starter was removed to make bread, replenish remaining starter with 1 cup of warm, 38°C milk and 1 cup of bread flour. Stir well to blend, cover bowl and let stand in warm place until bubbly, 12 to 24 hours. Use immediately or cover and refrigerate until used, allowing to set at room temperature 12 to 24 hours before using as noted in Step 1 above. If at any time liquid on surface of mixture turns pink in color, discard mixture and start over with fresh ingredients.

SOURDOUGH TIPS:

- Do not use metal bowls or spoons to store and/or stir starter.
- If starter is not going to be used immediately cover and refrigerate. The clear liquid that forms on the surface should be stirred in once a week.
- If the liquid that forms on the surface of starter turns pink in color at any time, discard the starter and start over again with fresh ingredients.
- Starter should always be at room temperature before it is used.
- Thickness of starter will vary, therefore when making the first loaf of sourdough bread, observe dough during the kneading cycle. If the dough seems too dry, add 1 teaspoon of water at a time until dough is soft and elastic. If dough is too wet and does not form a ball of dough, add 1-tablespoon bread flour at a time until dough forms into a nice ball.
- The sour taste of the bread will vary with the tartness of the starter. Note that the recipes provide amounts of starter to use for mild and strong sourdough flavor. You may wish to start with the mild flavored recipe first.
- Sourdough bread made in a bread machine usually requires the addition of yeast as most starters are not strong enough to be used alone for proper rising of bread in the programmed times.
- To increase the supply of starter, feed with 2 cups of bread flour and 2 cups of 38°C milk.
- To share starter with a friend, give 2 cups away, 1 cup to use immediately and the second cup to feed and maintain supply.

SOURDOUGH BREAD ⓘ		
1½ Pound Loaf	INGREDIENTS	2 Pound Loaf
5½ ounces (¾ cup) 8 ounces (1 cup) 1 tablespoon 2¾ cups 1 tablespoon 1¼ teaspoons 2 teaspoons - or - 1½ teaspoons	WATER, 80° F SOURDOUGH STARTER, room temp BUTTER or MARGARINE BREAD FLOUR SUGAR SALT ACTIVE DRY YEAST - or - BREAD MACHINE/FAST RISE YEAST	6½ ounces (¾ cup + 1 tbsp.) 10 ounces (1¼ cups) 2 tablespoons 3½ cups 1½ tablespoons 1½ teaspoons 2¼ teaspoons -or- 2 teaspoons

FOLLOW THESE INSTRUCTIONS FOR THE RECIPES ON THIS PAGE

Bread Select Setting To Use: basic/specialty

- | | |
|---|---|
| <ol style="list-style-type: none"> 1. Add liquid ingredients and butter to pan. 2. Add all dry ingredients, except yeast, to pan. Tap pan to settle dry ingredients, then level ingredients, pushing some of the mixture into the corners. 3. Make a well in center of dry ingredients; add yeast. Lock pan into bread maker | <ol style="list-style-type: none"> 4. Program for recommended bread select setting and desired crust color and loaf size settings. Program time delay if being used. Start bread maker. When done, turn off, unlock pan and remove with oven mitts. Shake bread out of pan. Cool on rack before slicing. <p>SPEICAL NOTE: The amount of starter used in these recipes will produce a mild tasting sour dough bread. If you would like a stronger taste, reduce the amount of water by 1 tablespoon and increase the amount of starter by 2 tablespoons for the 1½ lb loaf and 4 tablespoons for the 2 pound loaf.</p> |
|---|---|

SOURDOUGH WHEAT BREAD

 ⓘ

1½ Pound Loaf	INGREDIENTS	2 Pound Loaf
5 ounces (½ cup + 2 tbsp.) 8 ounces (1 cup) 1 tablespoon 1 tablespoon 1 tablespoon 1½ cups 1½ cups 1¼ teaspoons 2 teaspoons - or - 1½ teaspoons	WATER, 80° F SOURDOUGH STARTER, room temp BUTTER or MARGARINE HONEY MOLASSES BREAD FLOUR WHOLE WHEAT FLOUR SALT ACTIVE DRY YEAST - or - BREAD MACHINE/FAST RISE YEAST	6 ounces (¾ cup) 10 ounces (1¼ cups) 2 tablespoons 1 tablespoon 1 tablespoon 1¾ cups 1¾ cups 1½ teaspoons 2¼ teaspoons -or- 2 teaspoons

RAISIN BREAD [Ⓟ]

1½ Pound Loaf	INGREDIENTS	2 Pound Loaf
10½ ounces (1¼ cups + 1 tbsp.) 2 tablespoons 3½ cups 2 tablespoons 2 tablespoons 1½ teaspoons 1 teaspoon 2 teaspoons - or - 1½ teaspoons ¾ cup ¼ cup	WATER, 27° C BUTTER or MARGARINE ALL PURPOSE or BREAD FLOUR DRY MILK SUGAR SALT GROUND CINNAMON ACTIVE DRY YEAST - or - BREAD MACHINE/FAST RISE YEAST RAISINS** CHOPPED NUTS, optional	12½ ounces (1½ cups + 1 tbsp.) 2 tablespoons 4 cups 2 tablespoons 2½ tablespoons 1¾ teaspoons 1¼ teaspoons 2¼ teaspoons -or- 2 teaspoons 1 cup ⅓ cup

CINNAMON OATMEAL RAISIN BREAD

1½ Pound Loaf	INGREDIENTS	2 Pound Loaf
11 ounces (1¼ cups + 2 tbsp.) 2 tablespoons 2¾ cups ¾ cup 2 tablespoons 1¼ teaspoons 1 teaspoon 2 teaspoons - or - 1½ teaspoons ½ cup	MILK, 27° C BUTTER or MARGARINE ALL PURPOSE or BREAD FLOUR OATS, quick or old-fashioned BROWN SUGAR, packed SALT GROUND CINNAMON ACTIVE DRY YEAST - or - BREAD MACHINE/FAST RISE YEAST RAISINS**	13 ounces (1½ cups + 2 tbsp.) 2 tablespoons 3¼ cups 1 cup 2½ tablespoons 1½ teaspoons 1¼ teaspoons 2¼ teaspoons -or- 2 teaspoons ⅔ cup

FOLLOW THESE INSTRUCTIONS FOR THE RECIPES ON THIS PAGE

Bread Select Setting To Use: basic/specialty

1. Add liquid ingredients and butter to pan.
2. Add all dry ingredients, except yeast, to pan. Tap pan to settle dry ingredients, then level ingredients, pushing some of the mixture into the corners.
3. Make a well in center of dry ingredients; add yeast. Lock pan into bread maker

4. Program for recommended bread select setting and desired crust color and loaf size settings. Program time delay if being used. Start bread maker. When done, turn off, unlock pan and remove with oven mitts. Shake bread out of pan. Cool on rack before slicing.
SPEICAL NOTE: **To make raisin bread without being present to add the raisins, follow steps 1-3 above. Then place raisins around the outside edge of pan, on top of dry ingredients, **away** from the yeast. Do not add raisins to the liquid in pan as the raisins will absorb too much liquid and a poor loaf of bread will be obtained. Continue with step 4.

CHEESE BREAD

1½ Pound Loaf	INGREDIENTS	2 Pound Loaf
8½ ounces (1 cup + 1 tbsp.) 1 2 tablespoons 3½ cups 1½ tablespoons 1¼ teaspoons 2 teaspoons - or - 1½ teaspoons ⅔ cup	WATER, 27° C EGG, large BUTTER or MARGARINE ALL PURPOSE or BREAD FLOUR SUGAR SALT ACTIVE DRY YEAST - or - BREAD MACHINE/FAST RISE YEAST SHREDDED SHARP CHEDDAR CHEESE, frozen	10 ounces (1¼ cups) 1 2 tablespoons 4 cups 2 tablespoons 1½ teaspoons 2¼ teaspoons -or- 2 teaspoons 1 cup

PANETTONE

1½ Pound Loaf	INGREDIENTS	2 Pound Loaf
6½ ounces (¾ cup + 1 tbsp.) 2 ¼ teaspoon 3 tablespoons 3½ cups 3 tablespoons 1¼ teaspoons 2 teaspoons - or - 1½ teaspoons ⅓ cup ⅓ cup 2 tablespoons 1 tablespoon	WATER, 27° C EGGS, large VANILLA EXTRACT BUTTER or MARGARINE ALL PURPOSE or BREAD FLOUR SUGAR SALT ACTIVE DRY YEAST - or - BREAD MACHINE/FAST RISE YEAST RAISINS MIXED CANDIED FRUIT and PEEL BLANCHED, SLIVERED ALMONDS GRATED LEMON RIND	8 ounces (1 cup) 2 ½ teaspoon 3 tablespoons 4 cups 3 tablespoons 1½ teaspoons 2¼ teaspoons -or- 2 teaspoons ½ cup ½ cup 3 tablespoons 2 tablespoons

FOLLOW THESE INSTRUCTIONS FOR THE RECIPES ON THIS PAGE

Bread Select Setting To Use: basic/specialty

- | | |
|---|--|
| <ol style="list-style-type: none"> 1. Add liquid ingredients and butter to pan. 2. Add all dry ingredients, except yeast, to pan. Tap pan to settle dry ingredients, then level ingredients, pushing some of the mixture into the corners. 3. Make a well in center of dry ingredients; add yeast. Lock pan into bread maker | <ol style="list-style-type: none"> 4. Program for recommended bread select setting and desired crust color and loaf size settings. Start bread maker. Add frozen cheese or fruit and nuts, depending on recipe being prepared, when alert sounds during the knead cycle. When done, turn off, unlock pan and remove with oven mitts. Shake bread out of pan. Cool on rack before slicing. |
|---|--|

APRICOT ALMOND BREAD [Ⓟ]		
1½ Pound Loaf	INGREDIENTS	2 Pound Loaf
10 ounces (1¼ cups) 2 tablespoons 3¼ cups 2 tablespoons 2 tablespoons 1¼ teaspoons ½ teaspoon 2 teaspoons - or - 1½ teaspoons ½ cup ¼ cup	WATER, 27°C BUTTER or MARGARINE ALL PURPOSE or BREAD FLOUR DRY MILK BROWN SUGAR, packed SALT GROUND NUTMEG ACTIVE DRY YEAST - or - BREAD MACHINE/FAST RISE YEAST CHOPPED, DRIED APRICOTS BLANCHED, SLIVERED ALMONDS	11½ ounces (1¼ cups + 3 tbsp.) 2 tablespoons 3¾ cups 2 tablespoons 3 tablespoons 1½ teaspoons ¾ teaspoon 2¼ teaspoons -or- 2 teaspoons ⅔ cup ⅓ cup

FOLLOW THESE INSTRUCTIONS FOR THE RECIPE ABOVE
Bread Select Setting To Use: basic/specialty
<ol style="list-style-type: none"> 1. Add liquid ingredients and butter to pan. 2. Add all dry ingredients, except yeast, to pan. Tap pan to settle dry ingredients, then level ingredients, pushing some of the mixture into the corners. 3. Make a well in center of dry ingredients; add yeast. Lock pan into bread maker 4. Program for recommended bread select setting and desired crust color and loaf size settings. Program time delay if being used. Start bread maker. Add fruit and nuts when alert sounds during the knead cycle. When done, turn off, unlock pan and remove with oven mitts. Shake bread out of pan. Cool on rack before slicing.
SPECIAL TIP: To make apricot almond bread overnight or without having to be present to add the fruit and nuts, follow steps 1-3. Then place apricots and almonds around the outside edge of pan, on top of dry ingredients away from yeast. Do not add these ingredients to the water in pan as they will absorb too much liquid and affect the consistency of the dough. Continue with step 4. Do not add more apricots than recommended as the consistency of the dough will be affected.

STOLLEN FRUIT BREAD		
1½ Pound Loaf	INGREDIENTS	2 Pound Loaf
6 ounces (¾ cups) 1 2 tablespoons 3 cups 2 tablespoons 1¼ teaspoons 2 teaspoons - or - 1½ teaspoons ¼ cup ¼ cup ¼ cup ¼ cup 3 tablespoons	WATER, 27°C EGG, large BUTTER or MARGARINE ALL PURPOSE or BREAD FLOUR SUGAR SALT ACTIVE DRY YEAST - or - BREAD MACHINE/FAST RISE YEAST RED CANDIED CHERRIES GREEN CANDIED CHERRIES BLANCHED, SLIVERED ALMONDS RAISINS BREAD FLOUR	8½ ounces (1 cup + 1 tbsp.) 1 2 tablespoons 3¾ cups 3 tablespoons 1½ teaspoons 2¼ teaspoons -or- 2 teaspoons ⅓ cup ⅓ cup ⅓ cup ⅓ cup 4 tablespoons

FOLLOW THESE INSTRUCTIONS FOR THE RECIPE ABOVE	
Bread Select Setting To Use: basic/specialty	
<ol style="list-style-type: none"> 1. Add liquid ingredients and butter to pan. 2. Add all dry ingredients, except yeast, to pan. Tap pan to settle dry ingredients, level ingredients, pushing some of the mixture into the corners. 3. Make a well in center of dry ingredients; add yeast. Lock pan into bread maker 4. Program recommended bread select setting and desired crust color and loaf size settings. Turn bread maker on. 	<ol style="list-style-type: none"> 5. Dust cherries, nuts and raisins with flour. Add when alert sounds during the knead cycle. When done, turn off, unlock pan and remove with oven mitts. Shake bread out of pan. Cool on rack before slicing.

WHOLE WHEAT BREAD SETTING

- The recipes in this section can be made at the **whole-wheat** bread setting. The **time delay** can be used with the recipes with the T symbol.
- Active dry, bread machine or fast rising yeast may be used in the recipes. Use the recommended amount for the type of yeast being used. Bread machine and fast rising yeast are interchangeable. ALWAYS make a well in center of dry ingredients for the yeast. This is especially important when using the **time delay** to prevent the yeast from becoming wet before the bread making process begins.
- Use **LUKEWARM** water about 27°C, to activate the yeast for best results. **DO NOT USE HOT WATER**, above 38°C, as this can kill the yeast.
- **MILK MUST BE WARMED** to about 27°C, in order to activate the yeast for best results. **DO NOT USE MILK DIRECTLY FROM THE REFRIGERATOR**. Gently warm milk in microwave at low power or in a pan on top of range over low heat, using a thermometer to measure correct temperature. **DO NOT OVERHEAT MILK**, above 38°C, as this can kill the yeast. Allow to cool if too hot or add a little cold milk to cool it off.
- If cold butter or margarine is used, cut into four (4) pieces, placing in bottom of pan with liquid for faster blending.
- Start with **medium** crust color setting the first time you make a loaf. Make a comment at the bottom of each recipe if you wish to use the **light** or **dark crust** color setting the next time you prepare the recipe.
- Recipes containing 50% or more whole grain flour, grains or cereals will benefit from the longer kneading time at the **whole-wheat** setting. If the bread collapses during the bake cycle, especially when using 100% whole grain flours, add 1 or 1½ tablespoons vital wheat gluten to the recipe the next time for the respective loaf size, or add one (1) large egg, reducing the recommended amount of liquid by two (2) ounces. Egg will add protein for better structure; and is available at most health food stores. Watch the dough during the knead cycle to see if any minor adjustment in liquid or flour is needed.
- Whole grain breads are typically shorter in height and denser in texture than breads made with bread flour.
- Stone-ground wheat flour is coarser than the steel-ground wheat flour and as a result, breads made with stone-ground flour will be shorter. You may want to add vital gluten to the dry ingredients if using stone-ground whole-wheat flour or other stone or coarse ground flours for best results. Add 1 tablespoon for the 1½ lb loaf; 1½ tablespoons for the 2 lb. loaf.
- If bread maker labors during the kneading period, the dough is too dry. Add one (1) tablespoon warm water at a time until the dough softens. Do not add too much extra water as this can cause the bread to collapse or be under baked. The bread dough should be soft and a bit sticky to the touch after kneading.
- An audible alert will sound during the knead cycle to let you know when to add ingredients if recipe recommends doing so. This will prevent these added ingredients from becoming over mixed or crushed. Simply open door when alert sounds and add the ingredients. Close door. Do not turn bread maker off when adding ingredients. If you are not adding ingredients, ignore the alert.

WHEAT 'N YOGURT BREAD		
1½ Pound Loaf	INGREDIENTS	2 Pound Loaf
8 ounces (1 cup) ½ cup 2 tablespoons 1½ cups 2 cups 2 tablespoons 2 tablespoons 1¼ teaspoons 2 teaspoons - or - 1½ teaspoons	WATER, 27°C PLAIN NONFAT YOGURT BUTTER or MARGARINE ALL PURPOSE or BREAD FLOUR WHOLE WHEAT FLOUR DRY MILK BROWN SUGAR, packed SALT ACTIVE DRY YEAST - or - BREAD MACHINE/FAST RISE YEAST	9 ounces (1 cup + 2 tbsp.) ⅔ cup 2 tablespoons 1½ cups 2¾ cups 2 tablespoons 2 tablespoons 1½ teaspoons 2¼ teaspoons -or- 2 teaspoons

FOLLOW THESE INSTRUCTIONS FOR THE RECIPE ABOVE	
Bread Select Setting To Use: whole wheat	
<ol style="list-style-type: none"> 1. Add liquid ingredients and butter to pan. 2. Add all dry ingredients, except yeast, to pan. Tap pan to settle dry ingredients, level ingredients, pushing some of the mixture into the corners. 3. Make a well in center of dry ingredients; add yeast. Lock pan into bread maker 	<ol style="list-style-type: none"> 4. Program for whole wheat and desired crust color and loaf size settings. Turn bread maker on. When done, turn off, unlock pan and remove with oven mitts. Shake bread out of pan and cool on rack before slicing.

100% WHOLE WHEAT BREAD		
1½ Pound Loaf	INGREDIENTS	2 Pound Loaf
9 ounces (1 cup + 2 tbsp.) 1 1 tablespoon 1 tablespoon 2 tablespoons 3½ cups 2 tablespoons 1¼ teaspoons 2 teaspoons - or - 1½ teaspoons	WATER, 27°C EGG, large MOLASSES HONEY BUTTER or MARGARINE WHOLE WHEAT FLOUR DRY MILK SALT ACTIVE DRY YEAST - or - BREAD MACHINE/FAST RISE YEAST	11½ ounces (1¼ cups + 3 tbsp.) 1 1 tablespoon 2 tablespoons 2 tablespoons 4¼ cups 2 tablespoons 1½ teaspoons 2¼ teaspoons -or- 2 teaspoons

50% WHOLE WHEAT BREAD [Ⓟ]		
1½ Pound Loaf	INGREDIENTS	2 Pound Loaf
10½ ounces (1¼ cups + 1 tbsp.) 1 tablespoon 2 tablespoons 1⅔ cups 1⅔ cups 2 tablespoons 2 tablespoons 1¼ teaspoons 2 teaspoons - or - 1½ teaspoons	WATER, 27°C HONEY BUTTER or MARGARINE ALL PURPOSE or BREAD FLOUR WHOLE WHEAT FLOUR BROWN SUGAR, packed DRY MILK SALT ACTIVE DRY YEAST - or - BREAD MACHINE/FAST RISE YEAST	12 ounces (1½ cups) 1½ tablespoons 2 tablespoons 2 cups 2 cups 2 tablespoons 2 tablespoons 1½ teaspoons 2¼ teaspoons -or- 2 teaspoons

CRACKED WHEAT BREAD [Ⓟ]		
1½ Pound Loaf	INGREDIENTS	2 Pound Loaf
10 ounces (1¼ cups) 2 tablespoons 2 cups 1 cup ½ cup 2 tablespoons 1¼ teaspoons 2 teaspoons - or - 1½ teaspoons	WATER, 27°C BUTTER or MARGARINE ALL PURPOSE or BREAD FLOUR WHOLE WHEAT FLOUR CRACKED WHEAT CEREAL BROWN SUGAR, packed SALT ACTIVE DRY YEAST - or - BREAD MACHINE/FAST RISE YEAST	13 ounces (1½ cups + 2 tbsp.) 2 tablespoons 2½ cups 1½ cups ⅔ cup 3 tablespoons 1½ teaspoons 2¼ teaspoons -or- 2 teaspoons

FOLLOW THESE INSTRUCTIONS FOR THE RECIPES ON THIS PAGE	
Bread Select Setting To Use: basic/specialty	
<ol style="list-style-type: none"> 1. Add liquid ingredients and butter to pan. 2. Add all dry ingredients, except yeast, to pan. Tap pan to settle dry ingredients, then level ingredients, pushing some of the mixture into the corners. 3. Make a well in center of dry ingredients; add yeast. Lock pan into bread maker. 	<ol style="list-style-type: none"> 4. Program for whole-wheat setting and desired crust color and loaf size settings. Program time delay if being used. Start bread maker. When done, turn off, unlock pan and remove with oven mitts. Shake bread out of pan. Cool on rack before slicing.

BUTTERMILK WHEAT BREAD		
1½ Pound Loaf	INGREDIENTS	2 Pound Loaf
12 ounces (1½ cups) 2 tablespoons 2 cups 1¼ cups 2 tablespoons 1¼ teaspoons ¼ teaspoon 2 teaspoons - or - 1½ teaspoons	BUTTERMILK, 27°C BUTTER or MARGARINE WHOLE WHEAT FLOUR ALL PURPOSE or BREAD FLOUR BROWN SUGAR, packed SALT BAKING SODA ACTIVE DRY YEAST - or - BREAD MACHINE/FAST RISE YEAST	14 ounces (1¾ cups) 2 tablespoons 2⅔ cups 1½ cups 3 tablespoons 1½ teaspoons ½ teaspoon 2¼ teaspoons -or- 2 teaspoons

FOLLOW THESE INSTRUCTIONS FOR THE RECIPE ABOVE	
Bread Select Setting To Use: whole wheat	
<ol style="list-style-type: none"> 1. Add liquid ingredients and butter to pan. 2. Add all dry ingredients, except yeast, to pan. Tap pan to settle dry ingredients, then level ingredients, pushing some of the mixture into the corners. 3. Make a well in center of dry ingredients; add yeast. Lock pan into bread maker 	<ol style="list-style-type: none"> 4. Program for whole-wheat setting and desired crust color and loaf size settings. Program time delay if being used. Start bread maker. When done, turn off, unlock pan and remove with oven mitts. Shake bread out of pan. Cool on rack before slicing.

DOUGH SETTING

- The recipes in this section can be made at the dough setting. The dough setting will prepare the dough for you by kneading it and then letting it rise about 56 minutes before being stirred down by the knead bars. You then remove the dough from the pan, shapes as desired and let it rise at room temperature before baking in your own oven.
- The time delay can be used with recipes with the  symbol. The crust color and loaf size buttons cannot be activated at the dough setting as they do not apply to making dough.
- Active dry, bread machine or fast rising yeast may be used in the recipes. Use the recommended amount for the type of yeast being used. Bread machine and fast rising yeast are interchangeable. ALWAYS make a well in center of dry ingredients for the yeast. This is especially important when using the time delay to prevent the yeast from becoming wet before the dough making process begins.
- Use LUKEWARM water, about 27°C, to activate the yeast for best results. DO NOT USE HOT WATER, above 38°C, as this can kill the yeast.
- MILK MUST BE WARMED to about 27°C, in order to activate the yeast for best results. DO NOT USE MILK DIRECTLY FROM THE REFRIGERATOR. Gently warm milk in microwave at low power or in a pan on top of range over low heat, using a thermometer to measure correct temperature. DO NOT OVER-HEAT MILK above 38°C, as this can kill the yeast. Allow to cool if too hot or add a little cold milk to cool it off.
- If cold butter or margarine is used, cut into four (4) pieces, placing in bottom of pan with liquid for faster blending.
- An audible alert will sound during the knead cycle to let you know when to add ingredients if recipe recommends doing so. This will prevent these added ingredients, such as raisins and nuts, from being over mixed or crushed. Simply open door when alert sounds and add the ingredients. Close door. Do not turn bread maker off when adding ingredients. If you are not adding ingredients, ignore alert.
- Make sure to remove the dough from pan after completion of cycle. An audible alert will sound and the machine will automatically turn off when the dough cycle is complete. If the dough is left inside the machine, it will continue to rise and could over rise if left inside long enough, possible flowing into the oven chamber.
- Most of your favorite yeast dough recipes can be prepared in your bread maker at the dough setting, however, do not exceed four (4) cups of flour as the dough may not be kneaded properly. Some minor adjustment may be needed during the knead period for proper condition of the dough.
- If bread maker labors during the kneading period, the dough is too dry. Add one (1) tablespoon warm water at a time until dough softens. Do not add too much extra water, as the dough can get too sticky. The dough should be soft to the touch after kneading.

- Dough can be refrigerated up to three (3) to four (4) days for later use if desired. Simply remove dough from pan and place into an oiled bowl, turn dough over to oil top and cover tightly. Or, put dough into an oiled plastic bag and seal. Check dough daily and punch down if needed. When ready to use, shape, rise and bake as recipe directs.
- To freeze dough, shape as recipe directs and wrap tightly. Dough can be frozen for up to one month. When ready to use, remove from freezer and thaw in refrigerator or at room temperature. Keep covered to prevent the dough from drying out. Once thawed, allow dough to rise until doubled in size, then bake as directed.

BASIC DINNER ROLLS/BREAD STICKS [Ⓟ]		
	INGREDIENTS	BREAD SELECT SETTING: dough
8 ounces (1 cup) 3 tablespoons 3 cups 3½ tablespoons 2 tablespoons 1 teaspoon 2 teaspoons - or - 1½ teaspoons	<p style="text-align: center;"> WATER, 27°C BUTTER or MARGARINE ALL PURPOSE or BREAD FLOUR SUGAR DRY MILK SALT ACTIVE DRY YEAST - or - BREAD MACHINE/FAST RISE YEAST SOFTENED BUTTER or SLIGHTLY BEATEN EGG WHITE </p>	Makes between 2 and 3 dozen rolls depending on shape made.

FOLLOW THESE INSTRUCTIONS FOR THE BASIC DINNER ROLLS/BREAD STICKS RECIPE	
<ol style="list-style-type: none"> 1. Add water and butter to pan. 2. Add all bread flour, sugar, dry milk and salt to pan. Tap pan to settle dry ingredients, level ingredients, pushing some of the mixture into the corners. 3. Make a well in center of dry ingredients; add yeast. Lock pan into bread maker 4. Program for dough. Program time delay if being used. Start bread maker. When done, unlock pan from bread maker. Place dough onto floured surface. Let rest 15 minutes. 	<ol style="list-style-type: none"> 5. Finish as desired, following shaping directions. Place on greased baking pans or sheets, cover and let rise in warm, draft-free place until double in size, about 45 minutes to 1 hour. Brush with butter or slightly beaten egg white and bake in preheated 275°C oven for 15 to 20 minutes or until golden brown. Serve warm.

HOW TO SHAPE DINNER ROLLS USING BASIC AND WHEAT DOUGH

CRESCENT ROLLS

1. Divide dough into 4 equal pieces. Roll each piece into a circle ¼-inch thick.
2. Cut each circle into 6 pie-shaped wedges. Roll each wedge from wide end to narrow tip.
3. Curve ends to form crescent. Place 1 inch apart on greased cookie sheet. Continue recipe instructions.

Makes 2 dozen.



CLOVERLEAF ROLLS

1. Divide dough into 54 equal-sized pieces. Roll each piece into a ball.
2. Place 3 balls into greased muffin cup. Brush with softened butter.

Makes 1½ dozen.



FOUR-LEAF CLOVER ROLLS

1. Roll dough into a rectangle, ½-inch thick. Cut into 18 equal-sized pieces.
2. Shape each piece into a ball. Place each ball into a greased muffin cup.
3. With scissors, snip each ball completely into quarters. Continue recipe instructions. **Makes 1½ dozen.**

BREAD STICKS – Makes 2 dozen

1. Divide dough into 4 equal pieces. Divide each piece into 6 portions.
2. Roll each piece into a rope 8 inches long. Place 1 inch apart on greased cookie sheet.
3. Brush with egg white/water mixture and sprinkle with sesame or poppy seeds, grated Parmesan cheese, garlic salt or other topping. Continue recipe instructions. For drier breadsticks, reduce heat to 150°C after baking 10 minutes and bake 25 to 30 minutes longer.

FOR PARKER HOUSE ROLLS – Makes 3 dozen

1. Roll dough into a circle ¼-inch thick. Cut dough into 3-inch circles using biscuit cutter. Brush with softened butter.
2. Crease each biscuit through center with handle of wooden spoon.
3. Fold biscuits over so top half overlaps bottom slightly. Place close together in a greased 13 x 9 and a 9 x 9 inch pan. Brush with softened butter. Cover and let rise until double in size.



WHEAT DINNER ROLLS ①		
	INGREDIENTS	BREAD SELECT SETTING: dough
8½ ounces (1 cup + 1tbsp.) 3 tablespoons 1½ cups 1½ cups 3½ tablespoons 2 tablespoons 1 teaspoon 2 teaspoons - or - 1½ teaspoons	WATER, 27°C BUTTER or MARGARINE ALL PURPOSE or BREAD FLOUR WHOLE WHEAT FLOUR BROWN SUGAR, packed DRY MILK SALT ACTIVE DRY YEAST - or - BREAD MACHINE/FAST RISE YEAST SOFTENED BUTTER or MARGARINE	Makes about 1½ dozen rolls depending on shape made.

FOLLOW THESE INSTRUCTIONS FOR THE RECIPE ABOVE	
<ol style="list-style-type: none"> 1. Add water and butter to pan. 2. Add all bread flour, sugar, dry milk and salt to pan. Tap pan to settle dry ingredients, level ingredients, pushing some of the mixture into the corners. 3. Make a well in center of dry ingredients; add yeast. Lock pan into bread maker 4. Program for dough. Program time delay if being used. Start bread maker. When done, unlock pan from bread maker. Place dough onto floured surface. Let rest 15 minutes. 	<ol style="list-style-type: none"> 5. Knead dough about 1 minute. Shape into cloverleaf or four-leaf clover rolls following shaping directions. Brush with softened butter or margarine, cover and let rise in warm, draft-free place until double in size, about 45 minutes to 1 hour. Bake in preheated 175°C oven for 15 to 20 minutes or until golden brown. Serve warm.

RYE DINNER ROLLS ①		
	INGREDIENTS	BREAD SELECT SETTING: dough
8 ounces (1 cup) 2 tablespoons 3 tablespoons 1½ cups 1½ cups 2 tablespoons 1 teaspoon 2 teaspoons - or - 1½ teaspoons 1	WATER, 27°C HONEY BUTTER or MARGARINE ALL PURPOSE or BREAD FLOUR MEDIUM RYE FLOUR DRY MILK SALT ACTIVE DRY YEAST - or - BREAD MACHINE/FAST RISE YEAST EGG WHITE, slightly beaten	Makes about 2 dozen.

FOLLOW THESE INSTRUCTIONS FOR THE RYE DINNER ROLLS RECIPE	
<ol style="list-style-type: none"> 1. Add water and butter to pan. 2. Add all bread flour, sugar, dry milk and salt to pan. Tap pan to settle dry ingredients, level ingredients, pushing some of the mixture into the corners. 3. Make a well in center of dry ingredients; add yeast. Lock pan into bread maker 4. Program for dough. Program time delay if being used. Start bread maker. When done, unlock pan from bread maker. Place dough onto floured surface. Let rest 15 minutes. 	<ol style="list-style-type: none"> 5. Knead dough about 1 minute. Roll dough into a rectangle, about ¾-thick. Cut into 6 strips, then cut each strip into 4 pieces. Roll each piece of dough into a 2-inch ball. Place on greased cookie sheet. Cover and let rise in warm, draft-free place, about 30 to 45 minutes or until double in size. brush with slightly beaten egg white and sprinkle with coarse salt or caraway seed or both. Bake in preheated 190°C oven for 15 to 20 minutes or until golden brown. Serve warm.

PIZZA DOUGH [Ⓟ]		
Single Crust 12-14 inch	INGREDIENTS	Double Crust 2-12/14 inch
7½ ounces (¾ cup + 3 tbsp.) 2 tablespoons 2½ cups ½ teaspoon ½ teaspoon 2 teaspoons - or - 1½ teaspoons 6 to 8 ounces	WATER, 27°C VEGETABLE OIL ALL PURPOSE FLOUR SUGAR SALT ACTIVE DRY YEAST - or - BREAD MACHINE/FAST RISE YEAST PIZZA SAUCE FAVORITE MEAT, TOPPINGS, CHEESE	10½ ounces (1¼ cups + 1 tbsp.) 4 tablespoons 4 cups 1 teaspoon 1 teaspoon 2½ teaspoons - or - 2 teaspoons 12 to 16 ounces

FOLLOW THESE INSTRUCTIONS FOR THE PIZZA DOUGH RECIPES

- | | |
|--|---|
| <ol style="list-style-type: none"> 1. Add water and butter to pan. 2. Add all bread flour, sugar, dry milk and salt to pan. Tap pan to settle dry ingredients, level ingredients, pushing some of the mixture into the corners. 3. Make a well in center of dry ingredients; add yeast. Lock pan into bread maker 4. Program for dough. Program time delay if being used. Start bread maker. When done, unlock pan from bread maker. Place dough onto floured surface. knead about 1 minute, then let rest 15 minutes. | <ol style="list-style-type: none"> 5. Roll dough out to fit 12 or 14-inch pizza pan. Place dough into greased pan, which has been sprinkled with cornmeal. Press dough into pan, forming an edge. Let dough rise in warm, draft-free place, about 20 to 25 minutes. 6. Spread pizza sauce evenly over crust, then top with favorite meat, toppings and shredded cheese. Bake in preheated 210°C oven for 20 to 25 minutes or until golden brown. Let rest 5 minutes before cutting. |
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WHOLE WHEAT PIZZA DOUGH [Ⓟ]		
Single Crust	INGREDIENTS	Double Crust
8½ ounces (1 cup + 1 tbsp.) 1 tablespoon 2½ cups ½ teaspoon ½ teaspoon 2 teaspoons - or - 1½ teaspoons 6 to 8 ounces	WATER, 27°C VEGETABLE OIL WHOLE WHEAT FLOUR SUGAR SALT ACTIVE DRY YEAST - or - BREAD MACHINE/FAST RISE YEAST PIZZA SAUCE FAVORITE MEAT, TOPPINGS, CHEESE	13 ounces (1½ cups + 2 tbsp.) 2 tablespoons 4 cups 1 teaspoon 1 teaspoon 2½ teaspoons - or - 2 teaspoons 12 to 16 ounces

FOCACCIA [Ⓟ]		
Bread Select Setting: dough	INGREDIENTS	
7½ ounces (¾ cup + 3 tbsp.) 3 tablespoons 3 cups 2 tablespoons 3½ tablespoons 1 teaspoon 2 teaspoons - or - 1½ teaspoons 2 tablespoons 2 tablespoons 2 teaspoons 1 teaspoon, or to taste	WATER, 27°C BUTTER or MARGARINE ALL PURPOSE or BREAD FLOUR DRY MILK SUGAR SALT ACTIVE DRY YEAST - or - BREAD MACHINE/FAST RISE YEAST OLIVE OIL GRATED PARMESAN CHEESE ROSEMARY LEAVES GARLIC SALT	

FOLLOW THESE INSTRUCTIONS FOR THE FOCACCIA RECIPE

<p>BREAD SELECT SETTING TO USE: dough</p> <ol style="list-style-type: none"> 1. Add water and butter to pan. 2. Add all bread flour, sugar, dry milk and salt to pan. Tap pan to settle dry ingredients, level ingredients, pushing some of the mixture into the corners. 3. Make a well in center of dry ingredients; add yeast. Lock pan into bread maker 4. Program for dough. Program time delay if being used. Start bread maker. When done, unlock pan from bread maker. Place dough onto floured surface. Let rest 15 minutes. 	<ol style="list-style-type: none"> 5. Knead dough about 1 minute. Roll dough into a rectangle to fit jellyroll pan or large cookie sheet, about 15x10 inches. Place on greased pan and press dough evenly into pan forming an edge. Cover and let rise in warm, draft-free place for 20 to 30 minutes until slightly risen. With handle of wooden spoon, make indentations in dough at every inch. Brush dough with olive oil, then sprinkle with Parmesan cheese, rosemary leaves and garlic salt. 6. Bake in preheated 200°C oven for 15 minutes or until golden brown. Cool slightly and cut into squares for serving. Serve warm.
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TRADITIONAL FRENCH BREAD [Ⓟ]

Bread Select Setting: dough	INGREDIENTS	Makes 1 large loaf
10 ounces (1¼ cups) 1 tablespoon 3½ cups 1½ teaspoons ¼ teaspoons 2 teaspoons - or - 1½ teaspoons 1 1 teaspoon	WATER, 27°C BUTTER or MARGARINE ALL PURPOSE or BREAD FLOUR SUGAR SALT ACTIVE DRY YEAST - or - BREAD MACHINE/FAST RISE YEAST EGG WHITE, slightly beaten WATER POPPY or SESAME SEEDS for garnish	

FOLLOW THESE INSTRUCTIONS FOR THE TRADITIONAL FRENCH BREAD RECIPE ABOVE

<p>BREAD SELECT SETTING TO USE: dough</p> <ol style="list-style-type: none"> 1. Add water and butter to pan. 2. Add all bread flour, sugar, dry milk and salt to pan. Tap pan to settle dry ingredients, level ingredients, pushing some of the mixture into the corners. 3. Make a well in center of dry ingredients; add yeast. Lock pan into bread maker 4. Program for dough. Program time delay if being used. Start bread maker. When done, unlock pan from bread maker. Place dough onto floured surface. Let rest 15 minutes. 	<ol style="list-style-type: none"> 5. Roll dough into a 15x12-inch rectangle. Roll up tightly from long side, seal and taper ends. Place seam side down on greased baking sheet sprinkled with cornmeal. Cover and let rise in warm, draft-free place for 45 to 55 minutes or until nearly double in size. With sharp knife, make 3 or 4¼-inch deep diagonal cuts on top of loaf. Combine egg white with water and brush mixture on top of loaf. Sprinkle with poppy or sesame seeds if desired or leave plain. 6. Bake in preheated 190°C oven for 45 minutes or until golden brown. Cool slightly before slicing.
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CROISSANTS [Ⓟ]

Bread Select Setting: dough	INGREDIENTS	Makes 18 medium size croissants
8 ounces (1 cup) 3 tablespoons 3 cups 2 tablespoons 3 tablespoons ¼ teaspoons 3 teaspoons - or - 2 teaspoons ¾ cup (1½ sticks) 1	WATER, 27°C BUTTER ALL PURPOSE or BREAD FLOUR DRY MILK SUGAR SALT ACTIVE DRY YEAST - or - BREAD MACHINE/FAST RISE YEAST COLD BUTTER, sliced thin EGG WHITE, slightly beaten	

FOLLOW THESE INSTRUCTIONS FOR THE CROISSANT RECIPE

BREAD SELECT SETTING TO USE: dough

1. Add water and 3 tablespoons butter to pan.
2. Add bread flour, sugar, dry milk and salt to pan. Tap pan to settle dry ingredients, level ingredients, pushing some of the mixture into the corners.
3. Make a well in center of dry ingredients; add yeast. Lock pan into bread maker
4. Program for **dough**. Program **time delay** if being used. Start bread maker. When done, unlock pan from bread maker. Place dough into a greased bowl. Cover and refrigerate 30 minutes.
5. Place dough onto lightly floured surface. Roll into a 15x12-inch rectangle. Cover $\frac{2}{3}$ of dough with thinly sliced butter. Fold unbuttered third of dough over the center buttered third, then fold again, over the remaining buttered third. Seal ends and long side of dough. Place on lightly greased cookie sheet, cover with plastic wrap and place in refrigerator for 30 minutes.

6. Place dough on lightly floured surface, with long sides vertical to you. Roll out into a 15x12-inch rectangle. Fold in thirds, folding from end to end. Place back onto greased cookie sheet, cover with plastic wrap and refrigerate at least 4 hours or overnight. The longer refrigeration time will result in flakier croissants.
7. Place dough on lightly floured surface, with long side vertical to you. Roll out into a 15x12-inch rectangle. Cut rectangle into thirds, both crosswise and lengthwise. Then cut each piece diagonally in half to form 18 triangles. Roll each triangle up, starting at wide end, to form crescent shape. Place croissants on greased cookie sheet, curving ends so they almost touch. Brush or spray lightly with water. Cover and let rise in warm, draft-free place 30 to 50 minutes or until double in size.
8. Brush croissants with slightly beaten egg white. Bake in preheated 190°C oven for 15 minutes to 20 minutes or until golden brown.

Diagram 2

Roll dough into rectangle, 15 x 12-inches. Put butter slices on $\frac{2}{3}$ of dough. Fold dough in thirds, bringing unbuttered part over buttered part. Seal edges and refrigerate.

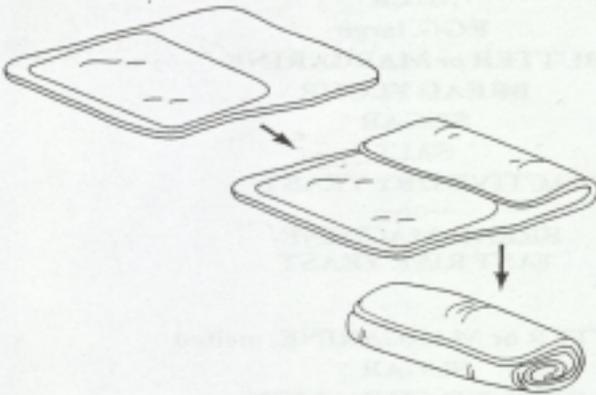


Diagram 2

Roll dough into rectangle, 15 x 12-inches. Fold in thirds from end to end. Seal edges and refrigerate.

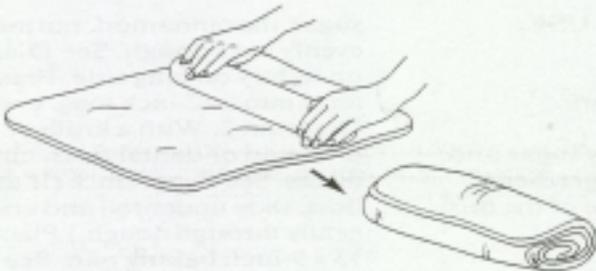


Diagram 3

Roll dough into rectangle, 15 x 12-inches. Cut into thirds lengthwise and crosswise. Cut each piece diagonally to form 18 triangles.

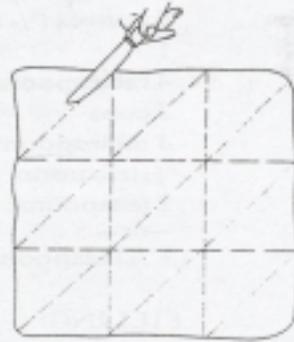
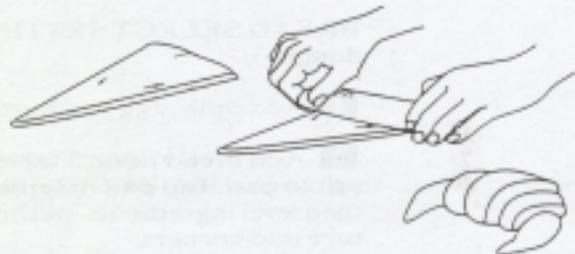


Diagram 4

Roll up each triangle, starting at wide end, to form crescent shape. Curve ends together so they almost touch.



CINNAMON ROLLS

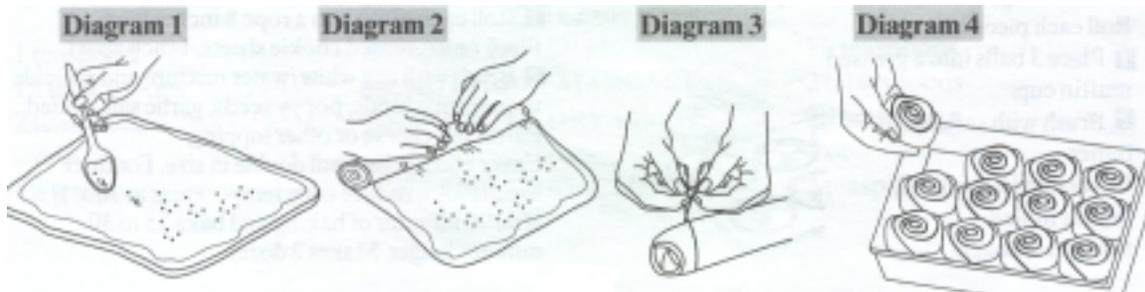
Bread Select Setting: dough	INGREDIENTS	
<p>8 ounces (1 cup) 1 4 tablespoons 3 1/3 cups 3 tablespoons 1/2 teaspoon 2 teaspoons - or - 1 1/2 teaspoons</p> <p>FILLING: 1/4 cup 1/4 cup 2 teaspoons 1/2 teaspoon 1/3 cup</p>	<p align="center"> MILK, 27°C EGG, large BUTTER or MARGARINE ALL PURPOSE or BREAD FLOUR SUGAR SALT ACTIVE DRY YEAST - or - BREAD MACHINE/FAST RISE YEAST </p> <p align="center"> BUTTER or MARGARINE, melted SUGAR GROUND CINNAMON GROUND NUTMEG, optional CHOPPED NUTS </p>	<p>Makes 12 rolls.</p>

FOLLOW THESE INSTRUCTIONS FOR THE CINNAMON ROLL RECIPE

BREAD SELECT SETTING TO USE: dough

1. Add milk, egg and butter to pan.
2. Add bread flour, 3 tablespoons sugar and salt to pan. Tap pan to settle dry ingredients, level ingredients, pushing some of the mixture into the corners.
3. Make a well in center of dry ingredients; add yeast. Lock pan into bread maker
4. Program for **dough**. Start bread maker. When done, unlock pan from bread maker. Place dough on floured surface. Knead dough about 1 minute, then let rest 15 minutes.
5. Roll dough into a rectangle, 15x10-inches. Spread 1/4 cup melted butter over dough to within 1 inch of edges. Then sprinkle 1/4 cup sugar, the cinnamon, nutmeg and chopped nuts evenly over dough. Roll dough up tightly on long side. Press edges to seal and form into a 12-inch long, evenly shaped roll. With a knife or 8-inch long piece of thread or dental floss, slide under roll and criss-cross tñends to cut neatly through dough. Place rolls into a greased 13x9-inch baking pan. Cover and let rise in warm, draft-free place until double in size, about 30 to 45 minutes.

6. Bake in preheated 190°C oven for 20 to 25 minutes or until golden brown. Cool in pan on rack for 10 to 15 minutes, then drizzle with powdered sugar icing made by combining 1 cup powdered sugar with 1 to 2 tablespoons milk and 1/2 teaspoon vanilla. Blend until smooth. If too thin or thick, add more powdered sugar or milk, respectively, until desired consistency is reached. Cut apart and remove from pan.



RAISED DOUGHNUTS

Bread Select Setting: dough	INGREDIENTS	
6 ounces (¾ cup) 2 ounces (¼ cup) 1 4 tablespoons 3½ cups ¼ cup 1 teaspoon 2 teaspoons	MILK, 27°C WATER, 27°C EGG, large VEGETABLE SHORTENING ALL PURPOSE or BREAD FLOUR SUGAR SALT BREAD MACHINE/FAST RISE YEAST VEGETABLE OIL, for frying donuts	Recipe makes 1½ dozen.

FOLLOW THESE INSTRUCTIONS FOR THE RAISED DOUGHNUTS RECIPE

BREAD SELECT SETTING TO USE: dough

1. Add liquid ingredients and shortening to pan.
2. Add flour, sugar and salt to pan. Tap pan to settle dry ingredients, level ingredients, pushing some of the mixture into the corners.
3. Make a well in center of dry ingredients; add yeast. Lock pan into bread maker
4. Program for **dough**. Start bread maker. When done, unlock pan from bread maker. Place dough on floured surface then let rest 15 minutes.
5. Roll dough into a rectangle, about ½-inch thick. Cut with doughnut cutter. Leave on counter to rise, covered. Knead together scraps of dough, let rest 10 minutes and reroll. Cut into doughnuts. Let doughnuts rise, covered in warm, draft-free place for 30 to 45 minutes or until double in size.

6. Fry 3 to 4 doughnuts at a time in 3 inches of vegetable oil, preheated to 190°C. Turn doughnuts over as they rise to the surface. Fry 2 to 3 minutes until golden brown on both sides. Remove and place on paper towel to drain. Continue frying doughnuts. Frost or sugar as desired.

**For best results, use FAST RISE or BREAD MACHINE YEAST for lighter, fluffier doughnuts. If Active Dry Yeast is used, additional rising time may be necessary. Use 3 teaspoons active dry yeast for this recipe.

1 YEAR WARRANTY

Your West Bend® Warranty covers failures in the materials and workmanship of this Bread Maker for one year from the date of original purchase. Any failed part of the Bread Maker will be repaired or replaced without charge.

This warranty gives you specific legal rights and you may also have other rights, which vary from state to state. This warranty does not cover alleged damaged caused by misuse, abuse, accidents or alterations to the Bread Maker.

The West Bend Company
Attn: Housewares Customer Service
P.O. Box 2780
West Bend, WI. 53095-2780

SPECIFICATIONS: 120 V AC, 60 Hz
Heater – 430 Watts
Motor – 145 Watts

REPLACEMENTS PARTS AVAILABLE

Please contact one of the following authorized service centers for your part needs.

Rowland's Appliance
375 Saskatoon Street
London, Ontario N5W 4R4
1-800-567-5550
allied@lweb.net

GROUPVSRG
333 M. Chemin du Tremblay
Boucherville, PQ J4B 7M1
1-800-561-7750 Ext. 239
levesque@boutikelectrik.com

Factory Outlet Small Appliance
948 St. James Street
Winnipeg, MB R3H 0K3
1-866-547-3746
service@factoryoutletappliance.com

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